

## GUASTELLO'S VILLAGE MARKET

### Homemade BBQ Sauce

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Yield: About 2 cups

#### Ingredients

1 (15 oz.) can tomato sauce  
1/2 cup apple cider vinegar  
1/3 cup honey or agave nectar  
1/4 cup tomato paste  
1/4 cup molasses  
3 Tbsp. Worcestershire  
2 tsp. liquid smoke  
1 tsp. smoked paprika  
1 tsp. garlic powder  
1/2 tsp. freshly-ground black pepper  
1/2 tsp. onion powder  
1/2 tsp. salt  
(optional: a few pinches of cayenne powder for extra heat, which I recommend)

Whisk all ingredients together in a medium saucepan. Bring to a simmer over medium-high heat. Reduce heat to medium low and simmer (uncovered) for 20 minutes, or until the sauce has slightly thickened.

Use the sauce immediately, or refrigerate in a sealed container for up to 1 week.

***Credit: [gimmesomeoven.com](http://gimmesomeoven.com)***