



Dave's Barbeque Sauce

INGREDIENTS:

- 2 Tablespoons Butter
- ½ cup chopped Sweet Onion
- 1 Tablespoon tomato paste
- 1 cup ketchup
- ½ cup apple cider vinegar
- 1/3 cup of chili sauce
- ¾ cup brown sugar
- ½ cup honey
- 1/3 cup Worcestershire
- ½ tablespoon smoked paprika
- ½ tablespoon cayenne pepper
- 2 tablespoon chili powder

INSTRUCTIONS:

1. Sauté the chopped onion in the butter. Once translucent, add the tomato paste.
2. Once the onions are browned, add the ketchup.
3. Brown the onions and ketchup.
4. Then, add the remaining ingredients. Cook until the sugar is dissolved.
5. Once cooked through, process in a blender. You can skip this step if you don't mind chunky BBQ sauce

Enjoy!