

Quick Homemade BBQ Sauce

Wow your friends with this homemade BBQ sauce

Serves: 8

Prepare: 5 Minutes

Cook: 5 Minutes

Difficulty: easy



Ingredients

- 280ml [tomato ketchup](#)
- 2 tbsp white wine vinegar
- 45g soft brown sugar
- 1 tbsp black treacle
- 2 tbsp runny honey
- 20ml oil, we use rapeseed
- 10g good-quality smoked paprika, we used Belazu
- 1/2 tsp mustard powder
- 1/2 tsp garlic granules
- 1 tbsp Worcestershire sauce
- Sea salt & cracked black pepper

Method

1. Place all the ingredients in a sauce pan with the exception of the salt and pepper and gently whisk together.
2. Place over a low to medium heat and allow to very gently simmer. Stir continuously until the sugar has completely dissolved.
3. Remove from the heat, season with a little salt and pepper and allow to completely cool before pouring into a large sterilised jar or use as instructed in the [Boston Butt Pulled Pork recipe](#).
4. Keep refrigerated for up to 4 weeks.