

## RECIPE

# Traditional Barbecue Sauce

If you're looking for an appealing homemade BBQ sauce, this recipe hits the spot! It's easy to make and has great flavor-- it's sure to be a crowd-pleaser!



### INGREDIENTS

1 (6 oz) can tomato paste  
¼ cup water  
¼ cup honey or brown sugar  
¼ cup apple cider vinegar  
2 tablespoons molasses  
1 teaspoon chili powder  
1 teaspoon paprika  
1 teaspoon garlic powder  
½ teaspoon salt  
½ teaspoon black pepper  
1/8 teaspoon cayenne pepper (optional)



### PREPARATION

- Whisk all ingredients together in a saucepan.
- Simmer over medium heat for 10 minutes, stirring often.
- If sauce is too thick, add more water to thin.
- Serve immediately or store in an airtight container for up to 3 days.



### MIX IT UP

**Add liquid smoke** (1-2 teaspoons) for a smokier flavor.

**Spice it up** by adding 1/8 tsp cayenne pepper.

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