

Ateliers et Saveurs Home made BBQ sauce spicy |

Recipe for 500 ml

Description

A perfect sauce to enhance the flavour of your grilled meats.

Note

This sauce can be kept for 4 weeks in a cool place.

Ingredients

BBQ sauce

- 500 ml Ketchup
- 2 Tbsp Dijon mustard
- 2 Tbsp Brown sugar
- 2 Tbsp Molasses
- 2 Tbsp Ateliers et Saveurs Spices mix
- 2 Tbsp Apple cider vinegar
- 2 Tbsp Worcestershire sauce

Ateliers et Saveurs spice mix

- 40 Gr Salt
- 40 Gr Onion powder
- 40 Gr Paprika
- 40 Gr Garlic powder
- 80 Gr Sugar
- 80 Gr Brown sugar
- 20 Gr Oregano

Preparation

- Preparation time **30 mins**

BBQ sauce

In a pan, bring to a boil all of the ingredients, Make sure its well combined, you can add some heat using extra drops of tabasco.

Leave to simmer, this will give smoothness and thickness to your sauce.

Spice mix

Mix all the spices together, keep them at room temperature in a dry place.

Bon appétit!