



Homemade B-B-Q-Sauce

PREP: 10 min.

INGREDIENTS:

- 1/3 cup vegetable oil
- 1/2 cup ketchup
- 2 Tbsp. white vinegar
- 1/4 cup light brown sugar
- 1 ea. chicken bouillon cube
- 2 Tbsp. Worcestershire sauce
- 1/2 tsp. salt
- 1/2 tsp. garlic salt
- 1/2 tsp. ground black pepper
- 1/2 tsp. Tabasco

RECIPE INSTRUCTIONS:

1. Combine all ingredients in a saucepan.
2. Bring to a boil, slowly (if not, it will get your kitchen messy).
3. Let cool before storing. Save the ketchup squeeze bottles for easy reuse!
4. My family usually at least triples this recipe to keep for later and use it on anything we want!

