

# SWEET 'N SMOKEY BBQ SAUCE

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 2 cups

2 tablespoons vegetable oil  
½ cup finely chopped yellow onion  
2 cloves garlic, minced  
1 ½ cups ketchup  
½ cup water  
¼ cup packed light brown sugar  
3 tablespoons molasses  
2 tablespoons apple cider vinegar  
1 tablespoon Worcestershire sauce  
1 tablespoon chili powder  
½ teaspoon smoked paprika  
½ teaspoon ground cumin

## Directions:

- In a medium saucepan, heat the oil over medium-low heat
- Add the onion and cook, stirring frequently until soft, about 4 minutes
- Add the garlic and cook 1 minute more
- Add the ketchup, water, brown sugar, molasses, cider vinegar, Worcestershire sauce, chili powder, smoked paprika, and cumin
- Stir to combine and bring to a simmer
- Cook, stirring occasionally, until slightly thickened, about 15 minutes
- At this point, the sauce is ready to serve
- If you like a completely smooth sauce, transfer to a blender and blend until smooth