



## *K.C. Masterpiece Barbecue Sauce*



### **Ingredients:**

- 2 cups water
- $\frac{3}{4}$  cup light corn syrup
- $\frac{1}{2}$  cup tomato paste
- $\frac{1}{2}$  cup distilled white vinegar
- 3 TBLS molasses
- 3 TBLS packed brown sugar
- 1 tsp liquid smoke
- $\frac{1}{2}$  tsp salt
- $\frac{1}{4}$  tsp onion powder
- $\frac{1}{4}$  tsp black pepper
- $\frac{1}{8}$  tsp paprika
- $\frac{1}{8}$  tsp garlic powder

### **Method:**

1. Bring all ingredients to a boil in a saucepan over medium-high heat, stirring constantly.
2. Reduce heat and simmer, stirring occasionally, for 45-60 minutes, or until thickened.
3. Remove from heat and allow to cool.
4. Pour into a sealable container, cover, and keep refrigerated