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Barbecue Sauce with Apple Juice

½ cup apple juice
½ cup cider vinegar
6 tablespoons granulated sugar
1 tablespoon paprika
1 tablespoon prepared horseradish
2 tablespoons mustard
½ cup molasses
2 tablespoons Worcestershire sauce
4 cups ketchup
2 teaspoons garlic powder
Salt & pepper

- Place all ingredients except for ketchup, salt and pepper in a heavy pan. Whisk until well blended. Bring to a boil and simmer for 5 minutes.
- Add the ketchup and mix well. Season with salt & pepper. Bring to a soft simmer and cook, stirring occasionally, until sauce thickens and turns dark – like bottled sauce.
- If preserving for gifts, heat jars per instructions and fill with sauce. If not, cool down completely and refrigerate for up to 2 weeks.
- Enjoy!