

# Homemade BBQ Sauce

## Ingredients (for ca. 750ml)

400 g Tomato Passata  
400 g Black Treacle  
300 g Tomato Ketchup  
150 ml Apple Vinegar / White Balsamic Vinegar / White Wine Vinegar  
25 g Smoked Paprika Powder  
20 g Kates Barbecue Rub  
10 g Garlic Powder  
5 g Salt

Glass bottles (Preferably bottles that you are re-using)

## Preparation

1. Put all the ingredients into a saucepan and mix together with a hand whisk.
2. Turn onto medium heat and bring to the boil. Now let it simmer for ca. 20 minutes until the sauce has reached the preferred consistency. This could take a little longer if you like your sauce thicker!
3. As soon as the right consistency has been reached then carefully pour the sauce into your clean glass bottles. A funnel is useful while doing this!
4. Screw on the lids and turn the bottles upsidedown for a few minutes. This will help your bottle to seal properly therefore preserving the BBQ Sauce.
5. Now label your bottles and put them into your pantry cupboard, they only need to go into the fridge after being opened.

**Tipp:** If you like barbecuing, you can make 4x the amount. This saves time and the sauce will keep for at least a whole summer. It is also a lovely gift!!

KÜCHENSCHMIDE 



Video BBQ Sauce



Video BBQ Rub