

Barbecue Sauce



45 MIN

3 ³/₄ Cups

Easy

Ingredients

- 1 1/2 cups unsweetened ketchup*
- 1 cup apple cider vinegar
- 1/4 cup Worcestershire sauce
- 1/4 cup Shoyu, Gluten-free Tamari or Coconut Aminos
- 3/4 cup either agave syrup, maple syrup or 1 cup monk fruit
- 1 tablespoon Frontier Herbs chili powder
- 1 teaspoon ground ginger
- 3 cloves minced garlic
- 1 lemon, juiced

Instructions

Combine all the ingredients in a saucepan and simmer for 10 minutes or so, stirring regularly. Now, how easy is that! When it's done pack in a glass quart container and store in the fridge for whatever yummy dish you're making.