

# Kc Barbecue Sauce

written by The Recipe Exchange | April 7, 2021

## **Ingredients**

2 cups water  
3/4 cup light corn syrup  
1/2 cup tomato paste  
1/2 cup distilled white vinegar  
3 Tbls. molasses  
3 Tbls. packed brown sugar  
1 tsp. liquid smoke OR 1/2 tsp. hickory smoke powder  
1/2 tsp. salt  
1/4 tsp. onion powder  
1/4 tsp. black pepper  
1/8 tsp. paprika  
1/8 tsp. garlic powder

## **Directions**

Bring all ingredients to a boil in a saucepan over medium-high heat, stirring constantly.

Reduce heat and simmer, stirring occasionally, for 45-60 minutes, or until thickened.

Remove from heat and allow to cool.

Pour into a sealable container, cover, and keep refrigerated.