



## CHIPOTLE BBQ SAUCE

PREPPING TIME: 5 MIN

COOKING TIME: 5 MIN

### INGREDIENTS

- 1 cup ketchup
- 1 tbsp mustard
- 1 tsp garlic powder or sauté  
garlic with onions
- 1 tsp onion powder or sauté  
fresh onions to taste
- 1tsp chili powder
- 1/3 cup molasses
- 1/4 cup apple cider vinegar
- 1/2 tsp chocolate
- 1 tbsp chipotle pepper w/sauce  
(more to taste)
- 1 Tbsp brown sugar
- Salt & pepper

### DIRECTIONS

Heat the vinegar and add in molasses and brown sugar to dissolve, then add remaining ingredients and mix well. Simmer 5 minutes. Done! Easy!

Tip: If using fresh onions and garlic sauté them in 1 tbsp olive oil prior to adding vinegar and sweeteners.