

Homemade BBQ Sauce Recipe - Sweet, Tangy & Smoky Perfection

Say goodbye to store-bought bottles with mystery ingredients. This



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 cup ketchup ?
- ... cup apple cider vinegar ?
- ... cup brown sugar ?
- 1 tbsp Worcestershire sauce
- 1 tbsp Dijon mustard
- 1 tsp smoked paprika ?
- ‰ tsp garlic powder ?
- ‰ tsp onion powder ?
- ‰ tsp salt & black pepper ?
- ... tsp cayenne pepper (optional)

DIRECTIONS

- 1. Mix It Up:** Add all ingredients to a medium saucepan over medium heat. Stir to combine.
- 2. Simmer to Perfection:** Bring to a gentle simmer, then reduce heat slightly. Simmer for 10-15 minutes, stirring occasionally, until the sauce thickens.
- 3. Cool & Store:** Remove from heat and let the sauce cool. Pour into a clean glass jar or airtight container.
- 4. Use or Save:** Use immediately or store in the refrigerator for up to 2 weeks.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-bbq-sauce-recipe-sweet-tangy-smoky-perfection/>