

Kansas City Style BBQ Sauce

★★★★★
4.63 from 8 votes

Prep Time

5 mins

Cook Time

25 mins

Total Time

8 hrs 30 mins

Course: Side Dishes

Cuisine: Barbecue

Servings: 3 cups

Ingredients

- 14 oz can crushed tomatoes
- 1 cup ketchup
- 3/4 cup brown sugar
- 1/2 cup apple cider vinegar
- 1/2 cup molasses
- 1 Tablespoon smoked paprika
- 1 Tablespoon salt
- 2 teaspoons ground black pepper
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon ground mustard

Instructions

1. Combine all ingredients in a medium saucepan. Whisk to combine. Bring to a boil and then reduce the heat to a simmer. Simmer for 20 minutes. Allow to cool completely before transferring to an air tight container.
2. Refrigerate overnight for best flavor. Will last 2 weeks in the refrigerator if sealed tightly in an air tight container.

