**Basic Barbecue Sauce (adapted from Aaron Franklin of Franklin’s Barbecue):**

* 1 1/2 (250g) cups Ketchup
* 1/4 (60ml) cup water
* 1/4 cup (60ml) dark soy sauce
* 1/2 (120ml) cup white vinegar
* 2 Tbsp (17g) sweet paprika
* 2 Tbsp(17g) garlic powder
* 2 tsp (7g) fresh ground black pepper
* 3 Tbsp (36g) brown sugar
* Salt to taste

\*Combine all ingredients into a small pot, heat over medium heat and stir until sugar is completely dissolved. Taste and adjust seasoning with salt to taste. Feel free to add some spicy elements here like finely chopped fresh chilies or hot sauce.