Classic BBQ Sauce

* 1 cup (285 g) ketchup
* 1/4 cup (50g) brown sugar
* 2 tsp(7g) kosher salt
* 2 Tbsp (24g)white vinegar
* 2 Tbsp (24g) yuzu rice vinegar or apple cider vinegar
* 1/2 cup (120g) water
* 1 Tbsp (10g) garlic powder
* 1 Tbsp(10g) smoked paprika
* Optional splash shiro dashi
* Optional 1tbsp(12g) coffee seasoning

**Technique**

In a pot, combine ketchup, brown sugar, kosher salt, white vinegar, yuzu rice vinegar or apple cider vinegar, water, garlic powder, and smoked paprika. Whisk to combine.

1. Place over medium heat and simmer for 30 minutes.
2. Once thickened and cooled place into a separate container.