



A Very Popular BBQ Sauce



Prep
10 m

Ready In
10 m

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"This recipe has a lot of sweetness and spice, so if you're looking for a classic BBQ sauce that's easy to make, look no further. It is very popular with users of 'ceramic' type smokers and grills, (i.e. Primo, Kamado, Big Green Egg, etc.)"

Ingredients

1 1/2 cups brown sugar	2 1/2 tablespoons dry mustard
1 1/2 cups ketchup	2 teaspoons paprika
1/2 cup red wine vinegar	2 teaspoons salt
1/2 cup water	1 1/2 teaspoons black pepper
1 tablespoon Worcestershire sauce	2 dashes hot pepper sauce

Directions

- 1 In a blender, combine brown sugar, ketchup, vinegar, water and Worcestershire sauce. Season with mustard, paprika, salt, pepper, and hot pepper sauce. Blend until smooth.

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