

# Quick Maple Barbecue Sauce

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## INGREDIENTS:

- ☐ ½ cup cider vinegar
  - ☐ 1 cup ketchup
  - ☐ ¼ cup brown sugar
  - ☐ 2 tablespoons dry mustard
  - ☐ ¼ cup maple syrup
  - ☐ 2 tablespoons Worcestershire sauce
  - ☐ 2 teaspoons smoked paprika
  - ☐ ½ teaspoon cayenne pepper
  - ☐ ½ teaspoon freshly ground pepper
  - ☐ 1 teaspoon kosher salt
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**INSTRUCTIONS:** Combine ingredients in a saucepan and bring to a boil. Lower heat and simmer for 15-20 minutes until thickened.

Yields approximately 2½ cups sauce