

Quick Maple Barbecue Sauce

INGREDIENTS:

- 1/2 cup** cider vinegar
- 1 cup** ketchup
- 1/4 cup** brown sugar
- 2 tablespoons** dry mustard
- 1/4 cup** maple syrup
- 2 tablespoons** Worcestershire sauce
- 2 teaspoons** smoked paprika
- 1/2 teaspoon** cayenne pepper
- 1/2 teaspoon** freshly ground pepper
- 1 teaspoon** kosher salt

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