

# Jenny's Homemade Barbeque Sauce

It doesn't get much easier than this. The beauty of this recipe is it's very flexible: more of this – less of that – no problem. Add cayenne or Tabasco if you like but I like it just this way, not too hot, sweet, and sticky. I've never found a bottled sauce this good!

2 teaspoons olive oil

1/2 cup onion, finely diced

2 cloves garlic, minced

2/3 cup rice vinegar

1/2 cup ketchup

1/4 cup tomato paste

1/2 cup brown sugar

2 Tablespoons white sugar

1/4 cup honey

2 Tablespoons molasses

2 Tablespoons Dijon mustard

2 Tablespoons Kikkoman Teriyaki Glaze

1 Tablespoon Worcestershire Sauce

2 teaspoons chili powder

1/2 teaspoon salt

1/8 teaspoon pepper

1. Sauté onion & garlic in olive oil in a medium saucepan.
2. Add everything else and cook uncovered for 30 minutes.