

Chipotle BBQ Sauce

- 1 cup ketchup
- 1 tbsp mustard
- 1 tsp garlic powder or sauté garlic with onions
- 1 tsp onion powder or sauté fresh onions to taste
- 1 tsp chili powder
- 1/3 cup molasses
- 1/4 cup apple cider vinegar
- 1/2 tsp chocolate
- 1 tbsp chipotle pepper w/sauce (more to taste)
- 1 Tbsp brown sugar
- Salt & pepper

1. Heat the vinegar and add in molasses and brown sugar to dissolve,
2. Add remaining ingredients and mix well.
3. Simmer 5 minutes. Done!

Easy! If using fresh onions and garlic sauté them in 1 tbsp olive oil prior to adding vinegar and sweeteners.