

# Kansas City BBQ Sauce

## Ingredients

- 1 cup ketchup
- 1 cup tomato sauce
- 1/2 packed cup brown sugar
- 1/2 scant cup red wine vinegar
- 1/4 cup molasses
- 1 Tbsp butter
- 2 tsp liquid smoke, hickory flavor
- 1 1/2 tsp Worcestershire sauce
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 1/4 tsp cayenne pepper
- 1/4 tsp chili powder
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/8 tsp ground cinnamon

## Directions

Place all ingredients in a medium sauce pan. Bring to a boil over medium heat, stirring often to blend and help the butter melt. Turn heat down to low and simmer for at least 20 minutes and until it acquires your desire consistency.