

Best Ever BBQ Sauce

Yield: 5 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/new-mexico-red-chile-powder-sauce-recipe-beef>

Ingredients:

- 1 tablespoon olive oil
- 4 cloves garlic minced
- 2 cups ketchup
- 8 ounces tomato sauce
- 8 ounces tomato paste
- 1/2 cup brown sugar
- 1/4 cup honey
- 1/2 cup molasses unsulfured
- 1/2 cup apple cider vinegar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon onion powder
- 1/2 teaspoon chile powder
- 1/4 teaspoon cumin
- 1/4 teaspoon cayenne pepper
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 95 grams
3. Fat: 4 grams
4. Fiber: 4 grams
5. Protein: 5 grams
6. SaturatedFat: 1 grams
7. Sodium: 2140 milligrams
8. Sugar: 79 grams

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