

# Arby's Sauce

## Ingredients

1 cup ketchup

$\frac{1}{2}$  cup brown sugar

$\frac{1}{2}$  cup apple cider vinegar

4 teaspoons Worcestershire sauce

$\frac{1}{8}$  teaspoon cayenne pepper

## Directions

Add all ingredients to a small saucepan, stir to combine, and bring to a simmer. Reduce to low and simmer for 10 minutes, stirring occasionally to prevent scorching.

Let sauce cool and store in air-tight container in the refrigerator