

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