

CopyCat Arby's BBQ Sauce

Ingredients

1 cup ketchup
2 teaspoons water
2 teaspoons dark brown sugar
1/4 teaspoon Tabasco sauce
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon pepper
1/4 teaspoon salt
1/2 teaspoon Worcestershire sauce

Directions

In a small saucepan, combine all the ingredients and cook over medium heat. Stir until the sauce begins to boil, about 7 minutes.

Remove the pan from the heat. Let cool, covered.

Pour into a covered container for storage in your refrigerator. Keeps for a month or two.