

# 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.