

# CopyCat Arby's Sauce

## Ingredients

1/2 cup ketchup  
2 tablespoon brown sugar  
1/4 cup white vinegar  
3/4 teaspoon onion powder  
3/4 teaspoon garlic powder  
1/2 teaspoon paprika  
3 tablespoon Worcestershire sauce  
1/8 teaspoon salt  
1/8 teaspoon cayenne pepper  
1 tablespoon cornstarch

## Directions

Place all the ingredients except the cornstarch into a blender with 1 cup of water and blend on high speed for 15 to 20 seconds.

Pour the mixture into a small saucepan over medium-low heat. Simmer gently for 20 minutes, stirring several times.

Mix the cornstarch with 2 tablespoons of water. Add the cornstarch slurry to the sauce and mix well.

When sauce begins to thicken, let it simmer on a very low temperature for 10 minutes. Remove from the heat and let cool. The sauce should be similar in thickness to steak sauce.

Store in a covered container in the refrigerator and serve with hamburgers, pastrami, or hot wings.