

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.