

# CopyCat A&W Root Beer BBQ Sauce

## Ingredients

1 1/2 cups A&W root beer  
1/4 cup no-pulp orange juice  
1/4 cup brown sugar  
1/4 cup honey  
1/4 cup Worcestershire sauce  
1 15 oz. can diced tomatoes  
1 tsp. Cayenne pepper  
1 small or medium onion diced.  
2 Tbsp vegetable oil

## Directions

In a medium Saucepan, add oil & onions over a medium-high heat.

Saute until onions become soft, then add in all remaining ingredients and allow to simmer until the flavors meld together on LOW for 30 min.

Remove from heat, allow to cool completely , then use a ninja or a blender to puree the sauce, add back in the saucepan and let cook an additional 30 min on low.