

# CopyCat KFC Honey BBQ Sauce

## Ingredients

6 ounces tomato paste  
 $\frac{1}{2}$  cup water + 1-2 more Tablespoons (optional)  
2 Tablespoons apple cider vinegar or white vinegar  
 $\frac{1}{4}$  cup dark brown sugar  
 $\frac{1}{4}$  cup honey  
1 teaspoon hickory flavored liquid smoke  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon onion powder  
 $\frac{1}{2}$  teaspoon garlic powder  
 $\frac{1}{4}$  teaspoon ground celery  
 $\frac{1}{4}$  teaspoon paprika  
1 pinch cayenne pepper optional

## Directions

Combine all the ingredients in a small saucepan over medium heat. If too thick for your liking, add the additional 1-2 tablespoons of water.

Stir until ingredients are well combined and bring to a boil.

Once boiling, reduce heat and simmer uncovered for 15-20 minutes.