

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.