

# CopyCat Longhorn Steakhouse Bourbon BBQ Sauce

## Ingredients

1 Tbs olive oil  
1/2 C finely chopped onion  
2 Tbs minced garlic  
2 C ketchup  
1/2 C brown sugar, firmly packed  
1/4 C Worcestershire sauce  
1/4 C apple cider vinegar  
2 Tbs bourbon  
1 Tbs yellow mustard  
2 TBS molasses  
1/4 tsp Tabasco  
1/4 tsp liquid smoke flavoring

## Directions

Saute onions and garlic in olive oil in a sauce pan over medium heat until softened (About 5 min).

Stir in all other ingredients and simmer until thick (about 10 min),

BBQ sauce is ready to use and can be refrigerated for up to 2 weeks in a sealed container then enjoy