

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