

# CopyCat Popeyes Sauce

## Ingredients

1 medium onion diced  
1 tbsp olive oil  
1 tbsp minced garlic  
1/2 tsp garlic powder  
1.5 tsp chili powder  
1/4 tsp cayenne pepper  
1/4 tsp pepper  
1/3 c molasses  
2 tbsp worchestershire sauce  
2 tbsp dijon mustard  
1 tsp hot sauce

## Directions

Chop the onion into pieces (will be strained later, so it doesn't need to be finely diced). In a large saucepan, place the oil and chopped onion and saute until soft. Add in the chopped garlic and stir and let cook for about a minute.

Add in the garlic powder, chili powder, cayenne and black pepper and stir. Let cook for 1 minute.

Add in the ketchup, molasses, Worcestershire Sauce, mustard and hot sauce. Stir and simmer on low for about 30-40 minutes. Remove from heat and strain sauce through a fine mesh strainer to remove any chunks.

You can store any leftovers in the refrigerator, once completely cooled stored in airtight jars, for up to a week.