

Kansas City BBQ Sauce and Marinade

- 3 Cups of cider vinegar
- 3 Tablespoons of molasses
- 2 Tablespoons of dark corn syrup
- 1 Cup of chili sauce
- 1/3 Cup of brown sugar
- 2 Teaspoons of salt
- 2 Tablespoons of hot sauce
- 2 Table spoons of Worcestershire sauce (or Maggi Seasoning)
- 2 Teaspoons of red pepper flakes
- 1 Teaspoon of black pepper

Put the vinegar in a sauce pan over low to medium heat. After the vinegar is warm add the brown sugar and wish until dissolved. Add the Molasses and corn syrup and wish until dissolved. Add the chili sauce and wish until dissolved. Add the rest of the ingredients and wisk until well blended. Let simmer for 10 or 15 minutes (don't boil) and then remove from burner and let cool. When cool put the sauce in container for use. Doesn't require refrigeration.