

Cowboy Candy BBQ Sauce

Makes - 10-14 1/2 pints depending on how thick you cook it to

Ingredients:

- 2 cup liquid gold leftover syrup from cowboy candy
- 3 cup tomato sauce
- 6oz can tomato paste
- 1 cup brown sugar
- 1/2 cup Worcestershire sauce
- 1/2 cup apple cider vinegar
- 1/4 cup molasses
- 1/4 cup honey
- 1 tsp liquid smoke
- 2 T Onion powder
- 2 tbsp minced garlic; garlic powder will work
- 1 tsp salt
- 2 tsp smoked paprika

Directions:

- In a large pot add all the ingredients and bring to a full boil
- Reduce heat and allow to simmer for 25-40 minutes, stirring consistently until the sauce has come to its desired consistency.

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Canning Instructions:

- Prepare 8 half-pint jars, hot and sterile
- Using a funnel and ladle, fill jars, leaving a 1/2 inch headspace.
- Wipe the rim of the jar clean with a damp cloth, place lids on top, and tighten only finger-tight.
- Place jars in a canning pot with a rack at the bottom with enough water to cover the jars by at least 2 inches of water
- Place the lid on the pot and let the water reach a full boil for 20 minutes
- Turn off the heat and allow to rest for 5 minutes
- Remove jars carefully and place them on the counter on a towel. Allow cooling overnight