

Gluten Free Barbeque Sauce

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Here is a fairly simple recipe if you want to make your own barbeque sauce that is gluten free.

For this recipe, you will want to keep an eye on it so that it does not burn when you are reducing it on the stove. You can make as much or as little as you want.

Ingredients:

- 2 cups of cola
- 1 ½ cup of ketchup
- ¼ cup plus 1 Tbsp of **worcestershire sauce** (Lea & Perrins is gluten free)
- 1 tsp **hot pepper sauce** (you can omit this if you want to.)
- 1 tsp **minced onion**
- 1 tsp **garlic powder**

Directions:

1. Mix all ingredients together in a **large pot** or a **medium pan**.
2. Cook on medium while stirring with a **wire whisk** until it starts to boil, then turn down the heat to a low simmer, stirring every once in a while.
3. Keep at a low simmer until it reduces by half.