**Homemade Honey BBQ Sauce**

Makes about 2 cups

Ingredients

* 4 cloves of garlic, minced
* 1 tablespoon olive oil
* 1 ½ cups ketchup
* ½ cup brown sugar
* ½ cup honey
* 4 tablespoons apple cider vinegar
* 3 tablespoons molasses
* 3 teaspoons Worcestershire sauce
* 2 tablespoons onion powder
* 4 teaspoons chili powder
* 2 teaspoons smoked paprika
* 1 to 2 teaspoons cayenne
* Salt and pepper to taste

1. In a medium saucepan over medium high heat, sauté the garlic in the oil for about 30 seconds until fragrant and lightly browned. Stir in remaining ingredients. Bring mixture to a simmer, and then reduce heat to low and cook, stirring occasionally, for about 20 minutes.
2. Remove from heat. Sauce should be thick and sticky. It will continue to thicken as it cools, so if sauce seems too thick, add a bit of water, a tablespoon at a time, until it reaches desired consistency.