

## Classic BBQ Sauce

### Ingredients

- 1 1/2 cups brown sugar, packed
- 1 1/2 cups ketchup
- 1/2 cup apple cider vinegar
- 1/2 Maize Valley Pilsner beer
- 1 Tbl Worcestershire sauce
- 2 tsp paprika
- 2 tsp onion powder
- 1 tsp black pepper
- 2 tsp kosher salt

Combine all ingredients in a small sauce pan over medium heat. Bring to a boil, reduce to a simmer and cook for 15 minutes or until thick. Stir occasionally.