



Dr. Pepper BBQ Sauce

Ingredients

- 1 can of Dr. Pepper (12 ounces)
- 1 tablespoon Worcestershire sauce
- 1/2 cup apple cider vinegar
- 2 cups ketchup
- 1 cup brown sugar
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/4 cup maple syrup

Directions

1. Pour Dr. Pepper into a medium sized saucepan with Worcestershire sauce, and apple cider vinegar. Cook at medium heat until it begins to boil.
2. Lower heat and add maple syrup and ketchup. Stir ingredients together and simmer for 2 minutes.
3. Finally, add the brown sugar, salt, chili powder, and garlic powder. Bring back to a boil, then lower heat, stir, and simmer for 5 more minutes.
4. Let cool and place in an airtight container. Refrigerate until ready to use.

Recipe adapted from [Miss In The Kitchen](#)

