

## Better than Roma's Rib Sauce

This is a variant on the type of BBQ sauce that can be found at a certain famous rib joint. I like this sauce better because it uses molasses as the primary sweetener instead of corn syrup. I also prefer the additional spice that the cayenne and chili powder bring to the party. -- Enjoy



**from** William J. Burnett

**time** Cook Time

**yield** Yield

**category** Sauce

**cuisine** Cuisine

### ingredients

1 cup ketchup  
1/2 cup apple cider vinegar  
1/2 Cup white vinegar  
1/2 cup molasses  
1 tbsp sugar  
1 tsps prepared mustard  
1/2 tsps sea salt  
1 clove minced garlic  
1/4 tsps onion powder  
1/4 tsps chili powder  
1/8 tsps black pepper  
1/8 tsps cayenne pepper

### directions

1. Whisk all of the ingredients together in a medium sauce pan.
2. Bring mixture to a boil.
3. Simmer the sauce for 30 - 40 minutes.

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**notes:** • © 2010 William J. Burnett