

Red Apple Balsamic BBQ Sauce



Prep Time: 10 minutes

Cook Time: 30 minutes

Yield: 1½ cups

Ingredients

- 200ml (1 bottle) [Gustare Red Apple Balsamic Vinegar](#)
- ¾ cup Heinz Ketchup
- ⅓ cup dark brown sugar
- 1 clove garlic, minced or ¼ tsp garlic powder
- 1 tbsp. Worcestershire Sauce
- 1 tbsp. Grey Poupon mustard, smooth or coarse grain
- ½ tsp. sea salt
- ½ tsp. freshly ground black pepper

Directions

Add all ingredients to a medium saucepan or pot and stir until combined. Simmer for 20-30 minutes. Enjoy!

Note: Brush on grilled chicken (after the flip), roasted pork tenderloin or as a condiment in a grilled fontina and sliced apple sandwich!