



# BBQ Sauce



Make this easy, delicious sauce for your next family bbq!

## Ingredients

- 1 cup of no-sugar added tomato sauce
- 1 tbsp apple cider vinegar
- 4 tsp sugar-free maple syrup
- 1 1/2 tsp garlic powder
- 4 tsp smoked paprika
- 1 1/2 tsp chili powder
- 1/4 tsp salt 1/4 tsp ground black pepper
- 1 pinch cinnamon

## Instructions

1. In a small saucepan, combine tomato sauce, vinegar, maple syrup, garlic powder, paprika, chili powder, pepper, salt, and cinnamon. Stir well.
2. Cook over low heat, stirring for 15-20 minutes or until mixture thickens and the color deepens.
3. Store in an airtight container in the refrigerator for up to 10 days.

### Prep Time

5 min

### Total Time

25 min

### Yield

16 servings

## Nutrition Info Per Serving

### Serving Size

1 tbsp

### Carbohydrates

2 grams

### Protein

0 grams

### Fat

0 grams

### Calories

7



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