

ARBY'S 3 PEPPER SAUCE

Last Modified: 01/15/2016

F EASY

PREP: 2 Hrs
COOK: N/A

BAR & RESTAURANT COPY

MAKES 2 1/2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Ketchup (Heinz)	
1/2	Tsp	Garlic Powder	
1/2	Tsp	Onion Powder	
1/4	Tsp	Honey	
1/2	Tsp	Fine Ground Black Pepper	
1/2	Tsp	Kosher Salt	
1	Tsp	Red Tabasco Pepper Sauce	
4 +/-	Tsp	Water	

PREPARATION

FACTOID	This is absolutely the 3-Pepper Sauce you get at Arby's.
TOOLS	1) Medium Mixing Bowl
PREP	None.
1	In a medium mixing bowl thoroughly combine the Ketchup, Garlic Powder, Onion Powder, Honey, Black Pepper, Salt and Tobasco Sauce. Add in enough cold tap water to reach the desired consistency. Allow the mixture to set un-refrigerated for 2 hours for the flavors to marry.

