

ARBY'S SAUCE

Last Modified: 01/15/2016

F EASY

PREP: N/A
COOK: 20 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Cup	Organic Ketchup	
1	Tbsp	Apple Cider Vinegar (Bragg Organic)	
4 ~ 6	Tbsp	Water (Adjust For Correct Consistency)	
4	Drops	Red Tabasco Pepper Sauce	
1/4	Tsp	Garlic Powder	
1/4	Tsp	Onion Powder	
2	Tbsp	Light Brown Sugar	
1/4	Tsp	Sea Salt	

PREPARATION	
FACTOID	This recipe is EXTREMELY close to the Sauce that comes in the small plastic packages.
TOOLS	1) Small Stainless Steel Saucepan & Lid
PREP	None.
1	In a small saucepan over medium heat, whisk all ingredients together constantly until it comes to a boil, cook while constantly stirring for about 20 minutes. Cover and set it aside to cool to room temperature.
2	Stored in a tightly covered container, the sauce will keep for up to two months.

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