



- * 1 cup ketchup (provides the tomato base and primary body)
- * ½ cup brown sugar, packed (for sweetness and depth you can use dark or light)
- * ¼ cup apple cider vinegar (adds necessary tang and cuts through the sweetness)
- * 1 tablespoon instant coffee granules (dissolved in 2 tablespoons of warm water if preferred, or added directly)
- * 1/2 teaspoon HeatYourMeat™
- * 1 teaspoon unsweetened cocoa powder

Instructions

1. Combine all ingredients in a small saucepan over medium heat.
2. Whisk continuously until the brown sugar and coffee granules are completely dissolved and the mixture is smooth.
3. Bring the sauce to a low boil, then immediately reduce the heat to a simmer.
4. Simmer for about 10–15 minutes, stirring occasionally, until the sauce thickens slightly to your desired consistency.
5. Cool the sauce slightly before using. The flavors will meld and improve if allowed to sit, ideally overnight in the refrigerator. The sauce can be stored in an airtight container in the refrigerator for up to 2 weeks.

This BBQ sauce is amazing on Pork, Ribs, Chicken, Burgers, Steak, or ANYTHING you would normally use BBQ sauce!!