

Portions: makes 3 cups



Ingredients

2 cups	ketchup	500 mL
½ cup	white vinegar	125 mL
¼ cup	lightly packed brown sugar	60 mL
¼ cup molasses		60 mL
1 tbsp	Worcestershire sauce	15 mL
1 tsp	salt	5 mL

Add a dash of maple syrup to taste

Directions

- Leave the maple syrup aside.
- In a medium saucepan, combine ketchup, vinegar, brown sugar, molasses, and Worcestershire sauce, salt.
- Add 1 cup (250 mL) water to the mixture over medium heat.
- Bring to a boil, and then reduce to a simmer.
- On simmer, cook uncovered, stirring often for 20 to 25 minutes.
- The sauce will thicken and when it coats the back of spoon, it's ready.

Add a dash of maple syrup to taste, stir and serve.

Bon appétit, *Chef Gilles.*

