

# Dr Pepper BBQ Sauce

## Ingredients:

- 2 cup Dr Pepper
- 2 cup ketchup
- ½ cup Worcestershire Sauce
- 2 teaspoon Liquid Smoke
- 6 tablespoons A-1 Steak Sauce
- 2 teaspoon onion flakes
- 2 teaspoon garlic flakes
- 1 teaspoon freshly ground black pepper

Combine all the ingredients in a heavy, non-reactive saucepan and gradually bring to a boil over medium heat.

Reduce the heat slightly to obtain a gentle simmer. Simmer the sauce until reduced by a quarter, 6 to 8 minutes. Use right away or transfer to a large jar, cover, cool to room temperature and refrigerate.