

## KANSAS CITY BARBECUE SAUCE

FROM: DELICIOUS MEETS NUTRITIOUS – THE XAGAVE COOKBOOK

*(Half the calories of traditional BBQ Sauce!)*

2 cups tomato sauce

½ cup water

½ cup balsamic vinegar

1/3 cup [Xagave](#)

½ Tbsp onion powder

½ Tbsp garlic powder

½ tsp salt

1 Tbsp yellow mustard

¼ cup Worcestershire sauce

Using your [Bosch Blender](#), combine all the ingredients and blend until smooth. Pour into a sauce pan and bring to a boil. Immediately reduce to a simmer and allow to simmer for 45 minutes until desired level of thickness is achieved.

Store in refrigerator for up to 3 weeks

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