



Garlic BBQ Sauce

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1½ Cups	5 MIN	20 MIN		8

Garlic BBQ sauce is a rich and flavorful sauce made with garlic, tomato base, and a blend of sweet and smoky ingredients. It adds depth and bold flavor to grilled meats, vegetables, and more. This easy homemade BBQ sauce comes together quickly and can be customized to suit your taste. Whether you like it sweet, smoky, or slightly spicy, garlic BBQ sauce is perfect for grilling and outdoor cooking.

Ingredients

- 1 cup ketchup
- 3-4 garlic cloves, minced
- 2 tablespoons brown sugar
- 1 tablespoon apple cider vinegar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon smoked paprika
- ½ teaspoon black pepper
- 1 tablespoon olive oil
- Salt to taste

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 15-20 minutes
- Total Time: 20-25 minutes
- Servings: ~1½ cups
- Course: Sauce / Condiment
- Cuisine: American

Cooking Method

Instructions

1. Heat olive oil in a saucepan over medium heat.
2. Add garlic and sauté for **1-2 minutes** until fragrant.

3. Add ketchup, brown sugar, vinegar, Worcestershire sauce, paprika, and pepper.
4. Stir well and bring to a simmer.
5. Cook for **15-20 minutes**, stirring occasionally.
6. Taste and adjust seasoning if needed.
7. Let cool slightly before using.

Cooking Tips

- Simmer slowly to develop deeper flavor
- Adjust sweetness and acidity to taste
- Use smoked paprika for a richer BBQ flavor

Variations

- Add chili powder for a spicy version
- Use honey instead of sugar
- Add liquid smoke for extra smokiness
- Blend for a smoother texture

What to Serve with Garlic BBQ Sauce

- Grilled chicken
- Ribs or steak
- Burgers
- Roasted vegetables
- Fries

Storage

Store in an airtight container in the refrigerator for up to **1 week**.

Reheating

Reheat gently on low heat or in the microwave.

Frequently Asked Questions

Can I make BBQ sauce ahead of time?

Yes, it tastes even better after resting.

How do I make it thicker?

Simmer longer to reduce.

Can I freeze BBQ sauce?

Yes, freeze for up to 2 months.

Recipe Author

Mary Thompson

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