Awesome Barbecue Sauce

A nice sweet and sour flavor combination that will please any barbecue enthusiast.

Can of tomato paste	**5 1/2 oz.**	**156 mL**
Brown sugar, packed	**1 cup**	**250 mL**
Water	**1 cup**	**250 mL**
Fancy (mild) molasses	**1/2 cup**	**125 mL**
White vinegar	**1/2 cup**	**125 mL**
Salt	**1 tsp.**	**5 mL**
Liquid smoke	**1 tsp.**	**5 mL**
Ground ginger	**3/4 tsp.**	**4 mL**
Onion powder	**1/2 tsp.**	**2 mL**
Garlic powder	**1/2 tsp.**	**2 mL**
Water	**1/2 cup**	**125 mL**
Cornstarch	**1/4 cup**	**60 mL**

Combine first 10 ingredients in medium saucepan. Stir. Bring to a boil, stirring often.

Stir second amount of water into cornstarch in small bowl until smooth. Gradually stir into boiling mixture. Heat and stir until boiling and thickened. Cool. Pour into jars with tight-fitting lids. Keep in refrigerator. Makes 3 1/2 cups (875 mL).

2 tbsp. (30 mL): *56 Calories; 0.1 g Total Fat; 91 mg Sodium; trace Protein; 14 g Carbohydrate; trace Dietary Fiber*

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