

## Root Beer BBQ Sauce

1 quart good-quality root beer	1½ Tbs. light brown sugar, or to taste
1 cup ketchup	1 Tb. molasses
½ tsp. grated lemon zest	2 cloves
¼ cup fresh lemon juice, or more to taste	¼ tsp. each of cinnamon, ground ginger, garlic powder, onion powder
¼ cup fresh orange juice	⅛ tsp. freshly ground black pepper
2 Tbs. Worcestershire sauce	

Begin by reducing the root beer in a saucepan over high heat until liquid is ¼ of its original volume, 8 to 10 minutes.

Allow to cool, then combine all of the ingredients in the saucepan. Gradually bring the mixture to a boil over medium heat. Reduce heat and gently simmer the sauce until thick and richly flavored, 10 to 15 minutes.

Yield: 2¼ cups

Per serving (2 Tbs. per serving):

58 calories, 15g carbohydrates,

0g protein, 0g fat, 0g fiber,

0mg cholesterol, 196mg sodium