

4 easy to make condiments

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NOW

Easy BBQ Sauce

Ingredients:

6 ounce can tomato paste
1/3 Cup apple cider vinegar
2 Tbsp white wine vinegar
3/4 Cup water
2 Tbsp worcestershire sauce
2 tsp chili powder
1 tsp onion powder
1 tsp salt
1 tsp garlic powder
1/2 tsp ground black pepper

Directions:

Combine all ingredients in a medium sauce pan over medium high heat.

Bring to a boil and then reduce heat and let simmer on low uncovered, for about an hour.

Stir at least every 10 minutes to keep blending the flavors and cook evenly.

Store in an air tight container for up to a week.

Homemade Ketchup

Ingredients:

1 can (6 oz) tomato paste
1 can (14 oz) diced tomatoes (undrained)
1 pitted date
2 Tbsp apple cider vinegar
1/3 Cup unsweetened apple sauce
1/4 Cup water
1/2 tsp onion powder
1/2 tsp black pepper

Directions:

First, chop up your date into small pieces to help blend faster.

Combine all ingredients in a food processor and blend until smooth.

Store in an airtight container or mason jar in the fridge for up to 3 weeks.

Homemade Enchilada Sauce

Ingredients:

2 Tbsp olive oil
2 Tbsp cornstarch
3 Tbsp chili powder
1/2 tsp garlic powder
1/4 tsp oregano
1/2 tsp salt
1/2 tsp cumin
2 Cups vegetable broth

Directions:

Add oil to a pot and heat on medium. Pour in cornstarch and whisk together for 1-2 minutes.

Add in chili powder, garlic powder, salt, cumin, and oregano and mix until clumpy.

Pour in broth whisking the entire time and until clumps have disappeared. Heat for about 15 minutes or until sauce has thickened.

Store in an airtight container in fridge for 1 week or freeze in batches.

Basic Lemon – Garlic Dressing

Ingredients:

1/2 Cup olive oil
Juice of 1 lemon
3 cloves of garlic
Salt and pepper to taste

Directions:

Combine all ingredients together in a blender or food processor.

Blend until no garlic pieces are left.

Store in an airtight container in the fridge for 3 weeks.