Homemade “Chili Sauce” (recipe makes a smidge over 1 cup)



Just as good, if not better, than the store-bought brands!

Ingredients:

1 cup tomato sauce (I use Italian strained tomatoes – “pessata”)

2 tablespoons brown sugar

2 tablespoons distilled white vinegar

1½ teaspoons ketchup

½ teaspoon chili powder

¼ teaspoon ground allspice

¼ teaspoon granulated garlic powder

¼ teaspoon granulated onion powder

Salt & ground, black pepper, to taste

Crushed red-pepper flakes, to taste

Preparation:

Whisk all the ingredients together thoroughly in a 16-ounce measuring cup or bowl.