South Carolina BBQ Sauce

sauce DIALED

basis ketchup = 300 g

	Ingredient	Grams	Baker's	Total	Method
1	onion, minced	70.0	23.3%	10.7%	Over medium heat saute onion and garlic in oil until softened.
	garlic, minched	18.0	6.0%	2.8%	
	vegetable oil	15.0	5.0%	2.3%	
2	apple cider vinegar	100	33.3%	15.3%	Add ingredients and bring to a simmer
	worcestershire sauce	100	33.3%	15.3%	
	mustard powder	4.0	1.3%	0.61%	
	brown sugar	26.0	8.7%	4.0%	
	sweet paprika	16.0	5.3%	2.5%	
	cayenne pepper	3.0	1.0%	0.46%	
3	ketchup	300	100.0%	46.0%	Add ketchup and cook on low for ***15 minutes*** stirring regularly.
	Total	**652**	217.3%	100.0%	