

**Barbecue sauce**

Yield: 1 gallon

**Ingredients**

Onion powder 8 oz.

 Garlic powder 4 oz.

 White wine vinegar 8 oz.

 Light brown sugar 8 oz.

 ketchup 24 oz.

 Dry mustard powder 3 tablespoon

 soy sauce 6 oz.

 Cayenne pepper 1 tablespoon

 Kosher Salt 3 teaspoon

 **Procedure:**

Step 1: mixing measured ingredients.

Step 2: Place the pot on stove to boil.

Step 3: Let simmer for 30 minutes

Step 4: cool off and store in labeled container

Cost Analysis

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| --- | --- | --- | --- | --- | --- |
| Ingredient: | unit | Price per case/unit | Price per pound | Cost per ounce | Cost per recipe |
| Onion powder | 8 ounces | $15.00 | $3.00 | $0.19 | $1.52 |
| Garlic powder | 4 ounces | $15.25 | $3.05 | $0.19 | $0.76 |
| White wine vinegar | 8 ounces | $9.00 | $1.12 | $0.07 | $0.56 |
| Light brown sugar | 8 ounces | $29.00 | $1.21 | $0.08 | $0.64 |
| ketchup | 24 ounces | $35.00 | $0.82 | $0.05 | $1.20 |
| Dry mustard powder | 3tablespoon | $7.00 | $7.00 | $0.44 | $0.66 |
| soy sauce | 6 ounces  | $12.50 | $1.56 | $0.10 | $0.60 |
| Cayenne pepper | 1tablespoon | $5.00 | $5.00 | $0.31 | $0.16 |
| Kosher Salt | 3 teaspoon | $26.50 | $0.74 | $0.05 | $0.03 |
|  |  |  |  | Total | $6.13 |