

## XyloSweet Barbeque Sauce

A sugar-free barbeque sauce that is both sweet and savory.

### Ingredients:

1 28 ounce can crushed tomatoes

½-¾ cup XyloSweet xylitol granules (depending on how sweet you would like the sauce)

½ cup olive oil

¼ cup apple cider vinegar

2 tablespoons garlic powder (not garlic salt)

2 tablespoons onion powder

1 tablespoon kosher salt

1 tablespoon black pepper

3 tablespoons liquid smoke (hickory or mesquite)

½ -1 tablespoon red pepper flakes (or ¼ tablespoon cayenne pepper)

### Directions:

Put all ingredients together in a large blender.

Blend on high until all ingredients are thoroughly mixed and sauce is smooth. It will be quite thin and watery at this point.

Pour into a heavy bottomed sauce pan and simmer for 1-1/3 hours. Alternatively, place into a crockpot on high and let sauce cook for 4 hours. Sauce should then have a thicker consistency.

Adjust spice levels or sweetness by adding additional ingredients to taste.