

# Betty's Taco Sauce



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In this video, Betty demonstrates how to make Taco Sauce from scratch. This is a refreshing alternative to bottled taco sauce.

## Ingredients:

8 ounce can tomato sauce  
¼ cup water  
1 tablespoon cider vinegar (You may use white vinegar, if you prefer.)  
½ teaspoon chili powder  
2 teaspoons ground cumin seed  
½ teaspoon onion powder  
½ teaspoon paprika  
½ teaspoon garlic powder  
¼ teaspoon salt  
1/8 teaspoon ground red cayenne pepper  
½ teaspoon brown sugar

Place 8 ounces tomato sauce, ¼ cup water, and 1 tablespoon cider vinegar in a small saucepan. Stir in ½ teaspoon chili powder, 2 teaspoons ground cumin seed, ½ teaspoon onion powder, ½ teaspoon paprika, ½ teaspoon garlic powder, ¼ teaspoon salt, 1/8 teaspoon ground red cayenne pepper, and ½ teaspoon brown sugar. Bring to a boil over medium heat. Reduce heat to low and cook for 15 to 20 minutes, stirring occasionally. Remove from heat and cool. Pour into a cruet for serving. Cover with plastic wrap and refrigerate until serving time. This Taco Sauce will keep for at least a week in the refrigerator. You may use this Taco Sauce with tortilla chips, tacos, burritos, fajitas, and many other Mexican foods. Enjoy! --Betty :)