

# G O T E A M

## Sweet and Spicy BBQ Wings

- 1 Cup Ketchup
- 3/4 cup Coca-Cola
- 1 Teaspoon Smoked Paprika
- 1/2 Teaspoon Cayenne Pepper (or less for not as spicy)
- 1 Tablespoon Garlic Salt
- 1/4 Cup Brown Sugar

### Instructions

Combine all the ingredients into a saucepan and bring to a slow boil over medium heat. Reduce to a simmer and allow the sauce to cook for 5-7 minutes. Allow sauce to cool and then transfer to a clean jar and refrigerate.

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