

# *Worcestershire Sauce*



## *Ingredients*

- 1/2 cup apple cider vinegar
- 2 tablespoons water
- 2 tablespoons coconut aminos
- 1 tablespoon organic cane raw brown sugar
- 1 teaspoon mustard powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground cinnamon
- Ground black pepper to taste

## *Instructions*

Combine all ingredients in a saucepan, bring to a boil and cook about 45 seconds until fragrant. Cool to room temperature, store in airtight container.

