



Honey BBQ Sauce

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

16

Description

This honey BBQ sauce recipe makes a sweet and smoky sauce thats great on chicken beef pork or anything else Its very similar to my favorite restaurant sauce

Ingredients

— - 1 cup ketchup - ½ cup honey - ¼ cup white vinegar - ¼ cup molasses - 1 teaspoon liquid smoke flavoring - ½ teaspoon salt - ½ teaspoon ground black pepper - ¼ teaspoon paprika - ¼ teaspoon chili powder - ¼ teaspoon onion powder - ¼ teaspoon garlic powder - ¼ teaspoon cayenne pepper

Instructions

1. Gather the ingredients. Stir ketchup
2. honey
3. vinegar
4. and molasses together in a saucepan over medium heat until smooth; add liquid smoke
5. salt
6. black pepper
7. paprika
8. chili powder
9. onion powder
10. garlic powder
11. and cayenne pepper. Stir the seasonings into the ketchup mixture
12. reduce heat to low
13. and simmer until thickened
14. about 20 minutes.