

HOT HONEY BBQ SAUCE RECIPE

SWEET, SMOKY, AND SPICY, THIS HOMEMADE HOT HONEY BBQ SAUCE COMBINES HONEY AND BROWN SUGAR WITH MAPLE SMOKED CAYENNE PEPPER AND APPLEWOOD SMOKED SEASONINGS FOR BOLD FLAVOR THAT'S PERFECT FOR CHICKEN, WINGS, RIBS, PORK, BURGERS, AND MORE.



				
PREP TIME 5 MIN	COOK TIME 15 MIN	TOTAL TIME 20 MIN	SERVINGS 2 CUPS	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: COMBINE THE INGREDIENTS

- ADD THE KETCHUP, BROWN SUGAR, APPLE CIDER VINEGAR, HONEY, MAPLE SMOKED CAYENNE PEPPER, RED PEPPER FLAKES, APPLEWOOD SMOKED SEA SALT, APPLEWOOD SMOKED PAPRIKA, GARLIC POWDER, ONION POWDER, AND FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN TO A MEDIUM SAUCEPAN.

STEP 2: WHISK UNTIL SMOOTH

- PLACE THE SAUCEPAN OVER MEDIUM-LOW HEAT AND WHISK UNTIL EVERYTHING IS THOROUGHLY COMBINED AND THE BROWN SUGAR BEGINS TO DISSOLVE.

STEP 3: SIMMER THE SAUCE

- BRING THE MIXTURE TO A GENTLE SIMMER, THEN REDUCE THE HEAT TO LOW.
- COOK FOR APPROXIMATELY 12-15 MINUTES, STIRRING OCCASIONALLY TO PREVENT THE SAUCE FROM STICKING OR SCORCHING.
- AVOID BRINGING THE SAUCE TO A HARD BOIL. A GENTLE SIMMER IS ENOUGH TO BRING THE INGREDIENTS TOGETHER AND ALLOW THE FLAVORS TO DEVELOP.

STEP 4: CHECK THE CONSISTENCY

- THE SAUCE SHOULD BECOME SLIGHTLY THICKER AS IT COOKS. REMEMBER THAT IT WILL CONTINUE TO THICKEN AS IT COOLS.
- REMOVE IT FROM THE HEAT ONCE IT REACHES A SMOOTH BBQ SAUCE CONSISTENCY.

STEP 5: COOL AND SERVE

- ALLOW THE SAUCE TO COOL SLIGHTLY BEFORE SERVING.
- FOR EVEN BETTER FLAVOR, PREPARE IT AHEAD OF TIME AND ALLOW IT TO REST IN THE REFRIGERATOR SO THE SWEET, SMOKY, AND SPICY FLAVORS HAVE TIME TO COME TOGETHER.

SMOKEHOUSE KITCHEN TIPS:

- CONTROL THE HEAT.
- DON'T RUSH THE SIMMER.
- REMEMBER THAT IT THICKENS AS IT COOLS.

INGREDIENTS

- 1 CUP KETCHUP
- ½ CUP BROWN SUGAR
- ¼ CUP APPLE CIDER VINEGAR
- 2 TABLESPOONS HONEY
- 1 TABLESPOON MAPLE SMOKED CAYENNE PEPPER
- 1 TEASPOON RED PEPPER FLAKES
- 1 TEASPOON APPLEWOOD SMOKED SEA SALT
- 1 TEASPOON APPLEWOOD SMOKED PAPRIKA
- 1 TEASPOON GARLIC POWDER
- 1 TEASPOON ONION POWDER
- ½ TEASPOON APPLEWOOD SMOKED PEPPERCORN, FRESHLY GROUND

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED PEPPERCORN
- APPLEWOOD SMOKED PAPRIKA
- MAPLE SMOKED CAYENNE PEPPER

WHAT TO SERVE WITH

- CHICKEN WINGS
- GRILLED CHICKEN
- BBQ RIBS
- PULLED PORK
- PORK CHOPS
- BURGERS
- SANDWICHES