



**AB's Honey
Ginger BBQ Sauce**

AB's Honey Ginger Barbecue Sauce

*This Honey Ginger
Barbecue Sauce is so
simple to make, and
you can adapt the
recipe to suit your taste.*

PREP TIME: 5 MIN

COOK TIME: 20 MIN

INGREDIENTS

- 1 cup tomato sauce
- ¼ cup soy sauce
- 2 tbsp Worcestershire Sauce
- 2 tbsp **AB's Apple Cider Vinegar with Honey**
- 2 tbsp **AB's Ginger in Honey**
- 1 clove garlic, minced
- ¼ tsp chilli powder
- 1 pinch smoked paprika
- 1 squeeze lime juice

DIRECTIONS

1. Whisk all ingredients except lime juice together in a saucepan and simmer on the stove for approximately 15 minutes.
2. Remove the saucepan from the heat and stir in the lime juice.
3. Your sauce is ready to be used or can be stored in an air-tight jar in the refrigerator for up to a week.



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