

Spicy Honey Barbecue Sauce



This barbecue sauce is great with pulled pork, meatballs, baked chicken, Hawaiian pizza, baked beans, chicken wings, tenderloin, pork chops, hamburgers, chicken quesadillas...

Ingredients:

1 cup ketchup (no sugar added)
1 cup Fiery Sweet Mesquite honey (or more, to taste)
2 tablespoons fresh lemon juice
1 tablespoon Worcestershire sauce
1/4 cup unsalted butter

Instructions:

Bring all ingredients to a boil in small saucepan over medium heat. Reduce heat to low and simmer for 30 minutes. Remove from heat, allow to cool.

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