



Recipes

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Habañero Honey BBQ Sauce

Serves 1

Ingredients:

3/4 cup Sweet Yellow Onions , chopped
3 Tbsp. Fresh Ginger , chopped
2 tsp. (2 each) Habañeros , seeded
All Reserved Liquid from Ribs
1 cup Dark Brown Sugar
1/2 cup Clover Honey
1/2 cup Ketchup
3/4 tsp. Worcestershire Sauce
1/4 cup Apple Cider Vinegar
1/2 tsp. Kosher Salt

Directions:

1. Heat medium size sauce pot over medium heat.
2. Add onions, ginger and habaños. Sauté 2 minutes. Deglaze pan with reserved liquid from ribs.
3. Add dark brown sugar and stir to dissolve. Whisk in remaining ingredients and bring to a simmer.
4. Simmer for 10 minutes or until bbq sauce thickens.
5. Hold hot for service.