



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 habañeros. 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.