

Citrus BBQ Sauce

A tangy sauce for tender meats and burgers

1/2 Cup organic orange juice 125 ml

1/3 cup Ketchup 75ml

1/4 cup Lemon Juice 60 ml

1/4 cup liquid honey 60ml

2 tsp dry mustard 10 ml

1 tsp Worcestershire sauce 5 ml

1 tsp orange zest 5 ml

1/2 tsp Paprika 2 ml

1/4 tsp garlic powder 1 ml

Or 1 clove minced garlic

Salt and pepper to taste

Bring all ingredients together in a small sauce pan

Mix ingredients well while bringing sauce to a boil.

Reduce heat to low and simmer until reduced to 3/4 cup or 175 ml

Note: Never stir a simmering pot!

The heat should be low enough to prevent burning!

Thanks! Chef Jeff