

Smoked Honey-Garlic Sauce

Yield: 1 ½ cups

Ingredients

4 cloves garlic crushed

1 tbsp cooking oil

¾ cup ketchup

½ cup Smoked honey

¼ cup soy sauce

Directions

Sauté crushed garlic in oil until tender. Add ketchup, smoked honey, and soy sauce. Cover and simmer for 5 minutes stirring occasionally. Store in refrigerator for up to 7 days.

Use as a baste or dipping sauce for barbequed meat.