



TBQ Maple Bar-B-Q Sauce

Ingredients

- 1 cup TBQ Honey Sauce
- 1 cup ketchup or chili sauce
- 1 cup maple syrup
- 1/2 cup firmly packed brown sugar
- 1 tbsp fresh grated ginger
- 1 tsp TBQ Steak and Chop
- 1 tsp lemon zest
- 1/2 tsp all spice
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg



Directions

1. Combine all the ingredients in a heavy bottom saucepan.
2. Cook on a medium high heat uncovered until it is reduced to approximately 2 cups. Taste and adjust with salt and pepper.

Notes

This is a great sauce for pork and chicken.

Leftover sauce (that has not come into contact with meat or basting brush) can be stored in an airtight container in the refrigerator.