



Easy Barbeque Sauce

This sauce is best brushed onto meats during the last 10 minutes of cooking.

Active Time: 5 minutes

Yield: about 2 cups

Ingredients:

1 cup ketchup

1/3 cup soy sauce

3 Tablespoons *HH Hot Pepper Honey*

1 teaspoon *HH Herb Smoked Salt*

Juice of 1 lemon

1. Mix all ingredients together until smooth.
2. Sauce is best brushed on meats during last 10 minutes of cooking.
3. Excess sauce can be kept refrigerated, in sealed container, for up to 2 weeks.