
SWEET JALAPENO BBQ SAUCE

Prep time: 10 min. Cook time: 15 min. Total time: 25 min.
Quantity: about 1.5 cups

Ingredients:

- 1 cup ketchup
- ½ cup brown sugar
- 2 Tbsp. apple juice
- 2 Tbsp. apple cider vinegar
- 2 Tbsp. Dijon mustard
- ½ cup liquid honey
- 1 Tbsp. Worcestershire sauce
- ¼ Tsp. black pepper
- ½ Tsp. onion salt
- ½ Tsp. garlic powder
- ½ Tsp. celery salt
- ¼ Tsp. cumin
- ½ Tsp. ground coriander
- 1 jalapeno pepper, washed, sliced lengthwise, seeds removed & finely diced



Instructions:

Add all ingredients to a medium size saucepan and mix well. Over med. low heat bring to a simmer. Once simmering, turn to low heat and simmer for 15 minutes. Remove from heat and cool. The sauce will thicken as it cools. Pour into a glass jar and refrigerate for up to one month.

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