

CULINARY DISCOVERY PAVILION

Sponsored by

MidwestLiving

SWEET AND TANGY BBQ SAUCE

Andrea Love, Dinner Delights, United States

INGREDIENTS

- ¼ cup light brown sugar
- ½ teaspoon paprika
- ½ teaspoon salt
- ½ teaspoon dry mustard
- ¼ teaspoon pepper
- ⅓ cup ketchup
- 2 tablespoons honey
- 2 tablespoons vinegar

INSTRUCTIONS

Combine all ingredients in a small saucepan and stir to mix.

Bring to a simmer over medium heat. Cook just until the sugar and salt dissolve.

Serve warm or let cool and serve chilled.

This sauce pairs well with chicken and pork.



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