



HONEY GARLIC BARBEQUE SAUCE

(courtesy of Joan Casavant - Torrington, CT)

- 1 cup McLure's Honey
- 1 cup white vinegar
- 1 cup ketchup
- 1 cup soy sauce (can use low sodium)
- 1 cup water
- 4 garlic cloves, crushed

Mix barbeque sauce ingredients in saucepan and simmer for approximately one hour.

Brush sauce on ribs, chops, chicken, etc. Cook on grill (medium heat) basting with sauce during cooking.

Can also be used with pulled pork.