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Honey Asian Barbecue Sauce

This delicious twist on traditional barbecue sauce from Chef Robert Irvine is sure to impress. Use it to breathe new life into all your favorite barbecue dishes!

Ingredients

2 cups barbecue sauce (natural, no high-fructose syrup)
1 cup honey
2 tbsp sesame oil
1 2-inch piece peeled, minced ginger
3 cloves minced garlic
1 tbsp mustard seeds
1/4 cup rice wine vinegar
1/2 cup sambal or Sriracha

Directions

1. Heat sesame oil in a small nonstick pan and add ginger, garlic, mustard seeds, and rice wine vinegar. Toast mixture in the pan for 1-2 minutes, being careful not to let it burn.
2. Let cool, then pour mixture into a blender and blend until smooth.
3. In a medium bowl, add barbecue sauce, Sriracha, honey, and sesame oil mixture. Mix well.