

# THE CULINARY

*Playground*



## Honey BBQ Sauce

- ½ cup ketchup
- 2 tablespoons water
- ½ teaspoon minced garlic
- ½ teaspoon worcestershire sauce
- 1 teaspoon chili powder
- 3 tablespoons honey
- 1 teaspoon dijon mustard

Combine ingredients in a small saucepan.

Bring to a boil, then reduce heat and simmer for 5 minutes until sauce thickens and becomes glossy.

Allow to cool. Put in container and refrigerate for up to 2 weeks.