

MEAT-GLAZE SAUCE

A stand alone sauce that is often used to thicken other sauces

INGREDIENTS

- 1/2 C** BBQ sauce
- 1/2 C** Ketchup
- 1/4 C** Spicy brown sauce (see 2 recipes for this sauce below the mixing instructions)
- 1/4 C** Honey

MIXING INSTRUCTIONS

- 1 Combine all ingredients in a small mixing bowl
- 2 Cover meat with sauce & refrigerate for 1/2 an hour to let flavor set in.

SPICY BROWN SAUCE # 1

INGREDIENTS

- 2 T** Tamari sauce
- 3/4 C** water
- 1 t** Ginger (grated)
- 1 - 2 t** Garlic (chopped) (depending on the size of the clove it could be 1 or 2 cloves)
- 1 T** Cornstarch
- 1 T** Molasses

- 1 Mix ingredients in thoroughly
- 2 Heat gently so cornstarch has a chance to work

SPICY BROWN SAUCE # 2

INGREDIENTS

- 1 T** Butter or margarine
- 1/2 C** Flour
- 1/2 C** Water (room temperature)
- 1 clove** Garlic (minced)
- 1 t** Ketchup
- 1 t** Mustard
- 1 t** Worcestershire sauce
- 2 T** Apple cider vinegar
- 1 T** Cayenne pepper
- Salt & black pepper to taste

Add ingredients to a small pot & whisk briskly over simmering heat.