

DAVE'S SWEET & SOUR BBQ SAUCE

Courses: Sauce

Categories: Sauce

Ingredients

1 TBSP Distilled Pickling Vinegar

1 TBSP Coco Amino

1/2 tsp Sweet Unsulphured Molasses

1/4 Cup white granulated sugar

1 pinch smoked pasilla chilies, ground

Directions

Add the molasses, sugar, vinegar, coco amino, and chilies to a bowl, mix well, until all the ingredients have blended. If you want the sauce heated you can mix the ingredients in a pan, cook on low heat stirring frequently until all the ingredients have blended and sauce is warm.