



# honey hickory bbq sauce



Our AWSM Honey BBQ Sauce brings the sweet and smokey tang that goes perfectly with everything from pulled pork to chicken nuggets! If Sweet Baby Rays and your favorite Carolina style BBQ Sauce had a baby, it would be AWSM Honey BBQ! You'll be amazed when you simply mix our AWSM powders and water together to create a sauce with perfect consistency and flavor.

## Ingredients

Brown Sugar, Vinegar Powder (Maltodextrin, White Distilled Vinegar, Modified Food Starch), Tomato Powder, Modified Food Starch, Salt, Black Malt Powder, Honey Powder (Maltodextrin, Honey), Spices (including Mustard), Onion Powder, Garlic Powder, Smoked Paprika, Hydrolyzed Corn Protein, Natural Smoke Flavor, Natural Flavors, Tricalcium Phosphate (Prevents Caking)



**NO PRESERVATIVES**

## Mixing Instructions

- Step 1** Pour 8 cups of cold water into a large mixing container
- Step 2** Add one bag (1.7 lbs) of our AWSM Sauce Chesapeake Fire Hot Sauce Powder
- Step 3** Mix vigorously using an immersion blender, hobart, or whisk and steel bowl

## Cooking with AWSM Sauce



### Chipotle BBQ

Make one batch of BBQ Sauce using instructions above, then add:

- 12 oz Chipotle in adobo

Mix well and serve.

Pairs well with smoked brisket sandwiches and bacon cheddar burgers (side of onion rings please!).

### Mango BBQ

Make one batch of BBQ Sauce using instructions above, then add:

- 12 oz Mango puree

Mix well and serve.

Pairs well with pulled pork sandwiches and pulled chicken tacos.