

RECIPE

Spicy Peach BBQ Sauce

This sauce is the perfect combination of sweet and spicy. It works great on chicken and pork dishes.



INGREDIENTS

- 1 cup tomato sauce
- ¼ cup apple cider vinegar
- ¼ cup packed brown sugar
- ¼ cup honey
- 2 tablespoons Worcestershire sauce
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon kosher salt
- 1/8 teaspoon cayenne pepper
- 2 fresh peaches peeled and chopped
- ½ cup peach preserves



PREPARATION

- Combine all ingredients, minus the peach preserves, in a saucepan on medium heat.
- Bring to a boil.
- Continue until sauce thickens 8-10 minutes.
- Reduce heat, stir in preserves.
- Serve immediately or store in an airtight container for up to 3 days.



HINTS

- Brush the sauce on chicken or pork 5-10 minutes before its done grilling.
- Serve it with some of the sauce on the side.
- Add it to meat in the crock-pot for pulled chicken or pork

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