

Tricky Barbecue Sauce



Ingredients:

2 Tablespoons grainy Dijon mustard
2 Tablespoons prepared yellow mustard
1 cup cider vinegar
¼ cup regular soy sauce
2 cups ketchup
2 cups honey
1 Green Mountain Nantucket Blend K-Cup brewed on the 6 oz setting
3 Tablespoons Worcestershire sauce
1 Tablespoons paprika
2 Tablespoon + 2 teaspoon maple syrup
½ teaspoon garlic powder
½ teaspoon Chinese five spice powder
¼ teaspoon ancho chili powder



Directions:

Combine all ingredients in a medium sauce pan and bring to a light boil. Boil while continuously stirring for about 15 minutes, or until thickened.

Enjoy!



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