

BBQ sauce is a flavorful condiment that can be used on a variety of dishes to enhance their taste.

- **Grilled Meats:** Use on grilled meats such as chicken, ribs, pork chops, and steak. Brush it on during the last few minutes of cooking to create a caramelized glaze.
- **Pulled Pork:** Mix sauce with pulled pork for a delicious sandwich.
- **Burgers:** Use as a topping for burgers, or by mixing it directly into the ground meat before forming the patties.
- **Chicken Wings:** Toss crispy chicken wings in BBQ sauce for a finger-licking appetizer. You can also use it as a dipping sauce on the side.
- **Meatloaf:** Add a twist to traditional meatloaf by incorporating BBQ sauce into the meat mixture or glazing the top before baking.
- **Grilled Vegetables:** Brush BBQ sauce onto grilled veggies.
- **Pizza:** Use BBQ sauce as a unique pizza base or drizzle it over the top of a barbecue chicken pizza.
- **Tofu and Tempeh:** Enjoy by using it to marinate or glaze tofu or tempeh.
- **Sandwiches:** Jazz up sandwiches, wraps, or paninis by spreading BBQ sauce as a condiment.
- **Dipping Sauce:** Serve as a dipping sauce for appetizers like chicken tenders, mozzarella sticks, or sweet potato fries.

Sweet-N-Sassy BBQ Sauce



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Berrylicious BBQ Burst

Blackberry BBQ sauce adds a unique sweet and tangy flavor to a variety of dishes. Here are some delicious uses:

- **Grilled Meats:** Brush sauce onto grilled chicken, pork chops, ribs, fish or steak during the last few minutes of cooking for a flavorful glaze.
- **Burgers:** Spread sauce onto burgers.
- **Meatballs:** Mix blackberry BBQ sauce with meatballs for a sweet and savory appetizer or main dish.
- **Sandwiches:** Use sauce as a spread for sandwiches, wraps, or sliders. It pairs well with grilled chicken, or pulled pork.
- **Pizza:** Use sauce as a base for pizza. Top with grilled chicken, red onions, and feta cheese.
- **Glaze:** Use sauce as a glaze for roasted vegetables, tofu, or seafood. Brush it onto vegetables before roasting or grilling for a caramelized finish.
- **Dipping Sauce:** Serve sauce as a dipping sauce for appetizers like chicken tenders, meatballs, or sweet potato fries.
- **Marinade:** Use sauce as a marinade for meats or tofu.
- **Salad Dressing:** Mix sauce with olive oil, vinegar, and a touch of honey to create a unique salad dressing. Drizzle it over mixed greens, grilled chicken, and goat cheese for a flavorful salad.
- **Stir-Fries:** Use sauce as a stir-fry sauce for chicken, tofu, or vegetables.



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