

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.

