

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



www.blendsofgoodness.com

