

The maple-bourbon combo infuses the meat with rich, complex flavor. . Here are some delicious uses:

- **Grilled Meats:** Slather it on pork or beef ribs during the final minutes of grilling or smoking. The maple sweetness and bourbon richness create a sticky, caramelized crust.
- **Pulled Pork or Chicken:** Mix it into pulled pork or shredded chicken for a smoky-sweet flavor bomb. Pile it onto buns with tangy slaw.
- **Grilled or Smoked Meats:** Use it as a finishing sauce for steaks, brisket, or pork tenderloin. Brush it on just before serving for a glossy, flavor-packed coating.
- **Burgers & Sliders:** Ditch the ketchup and elevate your burgers with Maple Bourbon BBQ sauce. Perfect for beef, turkey, or veggie burgers.
- **Meatloaf Marvel:** Add a twist to meatloaf by glazing the top with Maple Bourbon BBQ sauce before baking. It creates a sweet, sticky crust.
- **Wing Toss:** Toss crispy chicken wings in warm sauce for a rich, smoky-sweet finish. Add a sprinkle of fresh herbs for extra flair.
- **BBQ Baked Beans:** Stir it into baked beans for a bold, smoky sweetness. Perfect for BBQ sides or potlucks.
- **Glaze for Roasted Veggies:** Drizzle it over roasted Brussels sprouts, carrots, or sweet potatoes for a smoky, sweet glaze.

The Drunk'n Maple BBQ Burst

