

# Red Leaf BBQ Sauce

## DIRECTIONS:

- ❖ Place all items into a medium saucepan and let simmer on low heat for 20 minutes.
- ❖ Use on poultry, pork, beef and seafood



## INGREDIENTS:

- ❖ 2 oz. Minced ginger
- ❖ 1 tsp. Minced garlic
- ❖ 1 Jalapeno pepper, finely diced
- ❖ 4 oz. Sugar
- ❖ 2 oz. Molasses
- ❖ 4 oz. Honey
- ❖ 24 oz. Ketchup
- ❖ 4 oz. Apple cider vinegar
- ❖ 1 Bottle of Red Leaf Smooth Red Lager



## Did you Know?

Lagering is a German word for storage. At Great Lakes, we age our beer for a longer period of time, resulting in an exceptionally smooth beer.

[www.greatlakesbeer.com](http://www.greatlakesbeer.com)