



rivulet[®]
artisan pecan liqueur



Rivulet[®] Barbecue Sauce

- 1 cup ketchup
 - 1/3 cup Rivulet Liqueur
 - ¼ cup packed light brown sugar
 - 2 tablespoons vinegar
 - 1 tablespoon Worcestershire sauce
 - 1 tablespoon soy sauce
 - ½ teaspoon dry mustard
 - 2 cloves garlic, finely minced
 - 1 tablespoon lemon juice
 - Hot pepper sauce to taste
1. Mix all ingredients in saucepan. Heat to boiling; reduce heat to low.
 2. Simmer for 15 minutes stirring occasionally.
 3. Serve with chicken, burgers, pork ribs or meatballs

Yields about 1½ cups

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