



## BBQ sauce



The perfect BBQ sauce! This sauce will compliment anything you eat on a BBQ, from tofu skewers, homemade burgers and hotdogs or chips. It is also an amazing sauce to add to recipes such as pulled jackfruit!

What you'll need:

Blender, measuring spoons, measuring cups

### Ingredients

- 1 cup brown sugar
- 1  $\frac{1}{2}$  cups ketchup
- $\frac{1}{2}$  cup red wine vinegar
- $\frac{1}{2}$  cup water
- 2 tsp soy sauce
- $\frac{1}{4}$  tsp lemon juice
- $\frac{1}{4}$  tsp tabasco
- 2  $\frac{1}{2}$  tbsp ground mustard seeds
- 2 tsp paprika
- 2 tsp salt
- 1 tsp black pepper
- 1 tsp chipotle paste

### Method

1. Put all the ingredients in a blender and blitz until smooth
2. Store in a clean sterilised squeeze bottle in the fridge

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Send the pictures to [info@soyoi.co.uk](mailto:info@soyoi.co.uk)*