

# BBQ Sauce - Chinese Style

November 22nd, 2020

**This recipe serves: 4**

Prep Time: 01:00

Cook Time: 00:00

The sweet salty flavor of this BBQ sauce works particularly well with pork.

## Ingredients:

6 inch length (2 ounces) Fresh Ginger, peeled and sliced thin

8 (1 ounce) Garlic Cloves, peeled

1 Cup Honey

3/4 Cup Hoisin Sauce

1/2 Cup Soy Sauce

1/2 Cup Chicken Stock

1/4 Cup Apple Juice

1 Tablespoon Apple Cider Vinegar

2 Teaspoons Five-Spice Powder

## Directions:

Pulse ginger and garlic in food processor until finely chopped, 10 to 12 pulses, scraping down sides of bowl as needed.

Transfer ginger-garlic mixture into a medium-sized bowl.

Add Honey, Hoisin, Soy Sauce, Chicken Stock, Apple Juice, Apple Cider Vinegar, and Five-Spice Powder. Whisk until combined.

Bring the sauce to a boil, then reduce until the sauce begins to thicken into a syrup. Monitor the sauce to ensure that it doesn't boil over. The reduction could take anywhere from 20 minutes to an hour.