## **BBQ Sauce - Chinese Style**

November 22nd, 2020

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 c ombined.

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