

California Honey Barbecue Sauce (*from the National Honey Board*)

Ingredients:

1 lb 8 oz. (2 cups) - honey

2 cups - water

1/3 cup - cider vinegar

1/4 cup - Worcestershire sauce

2 oz. (1/4 cup) - unsalted butter

12 oz. (1-1/2 cups) - tomato paste

2 teaspoons - Dijon mustard

12 oz. (2 cups) - chopped onion

2 large cloves - garlic, finely chopped

1 Tablespoon - paprika

1/2 Tablespoon - coarsely ground black pepper

Directions:

Combine honey with remaining ingredients. Simmer until sauce thickens, about 40 minutes.

<http://www.honey.com/foodservice/detail/53/california-honey-barbecue-sauce>