

Beer Barbecue Sauce & Marinade

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Ingredients

2 med. onion – minced
2 cloves garlic – minced
1 cup barbecue sauce
1 cup ketchup
2/3 cup beer
1/4 cup honey
2 Tbls. lemon juice
2 Tbls. red wine vinegar
2 Tbls. Dijon mustard
1 Tbls. Worcestershire sauce
1 tsp. hot sauce
1/2 tsp. black pepper

Directions

Combine all ingredients and coat your favorite meat with marinade; allow to stand at room temperature for up to 2 hours or in refrigerator overnight.

Remove meat from marinade; set aside.

Bring marinade to a rolling boil over medium high heat, then reduce heat to low and simmer for 10 minutes, or until thickened.

Use as sauce for basting or serving with grilled meat.