

## Sweet with Heat Sauce

### Ingredients

*(Makes approximately 1/2 cup of sauce)*

- 1/2 cup ketchup
- 1 tsp yellow mustard
- 2 tbsp grape jelly (apricot jelly works great, too)
- 1 tsp granulated onion
- 1/2 tsp kosher or sea salt
- 1/2 tsp ground black pepper
- 1 tsp paprika
- 1/8 tsp cayenne powder (1/4 tsp if you want it spicier)
- 2 tbsp light or dark brown sugar
- 1/2 tsp finely minced garlic
- 1 tsp chili garlic sauce
- 1/2 tsp ground horseradish sauce
- 3 tsp hot honey
- 2 dashes liquid smoke
- 1 tsp Worcestershire sauce
- Water (as needed to thin the sauce)

### Directions

- 1. Combine Ingredients:**  
In a small saucepan, add all of the ingredients.
- 2. Bring to a Boil:**  
Heat the saucepan and bring the mixture to a low boil while continuously whisking.
- 3. Simmer:**  
Lower the heat to medium-low. Keep whisking until the jelly has fully incorporated into the sauce.

### Tips & Variations

- **Adjusting Consistency:**  
If you prefer a thinner sauce, add small amounts of water gradually until you reach your desired thickness.
- **Substituting Hot Honey:**
  - If you don't have hot honey, you can use regular honey.
  - For the heat, add 1/4 teaspoon of cayenne powder instead of the 1/8 teaspoon.

- **Alternative Heat Option:**

You can also substitute ghost pepper powder for cayenne. Add a few sprinkles at a time, tasting as you go, to achieve the level of heat you desire.

### **Serving Suggestions**

- Use the sauce over chicken wings, chicken breast, ribs, pork chops, or even rice.
- It also works great as a dipping sauce for steak. 😊🔥