BANGIN SPICES

RECIPE #027

SWEET BBQ HEAT EVERYTHING Glaze

THE GLAZE THAT GOES ON EVERYTHING!

SWEET. STICKY. BOLD. ADDICTIVE.











DRIZZLE. BRUSH. DUNK. MAKE EVERYTHING BANGIN'.

ONE GLAZE. ENDLESS POSSIBILITIES.

PERFECT FOR GRILLING, ROASTING, AIR FRYING, OR STIR-FRYING!

- SWEET & SPICY HEAT
- STICKY GOODNESS
- GOES ON ANYTHING
- BOLD FLAVOR EVERY TIME

Net Wt 1.5 oz

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INGREDIENTS

- 1/2 cup BBQ sauce (your favorite)
- 1/4 cup honey
- 2 Tbsp brown sugar
- 2 Tbsp BANGIN' Sweet BBQ Heat Spice Blend
- 1 Tbsp apple cider vinegar
- 1 Tbsp soy sauce
- 1 tsp Worcestershire sauce
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp black pepper

Optional Add-Ins:

- 1/2 tsp hot sauce (for extra kick)
- Zest of 1/2 lemon or orange (for brightness)

MADE WITH **BANGIN'** SWEET BBQ HEAT SPICE BLEND!



- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ MADE FOR MEAT & VEGGIES
- ✓ GET READY TO BANG!

PERFECT FOR:



DIRECTIONS

1. In a small saucepan, whisk together all ingredients.
2. Bring to a simmer over medium heat.
3. Cook for 5–7 minutes, stirring frequently, until the glaze thickens slightly and becomes glossy.
4. Remove from heat and let cool for 5 minutes.
5. Brush, drizzle, or dunk onto your favorite protein or veggies.
6. For extra sticky goodness, apply a second layer during the last few minutes of cooking.

PRO TIP:
Glaze tastes even better the next day! Make it ahead and store in the fridge for up to 1 week.

STORAGE:

Store leftover glaze in an airtight container in the refrigerator for up to 1 week.

WAYS TO USE IT:

- Brush on while grilling
- Drizzle over just cooked food
- Use as a dip or sauce
- Stir into rice, noodles, or bowls
- Mix with oil as a marinade

NOT JUST A MEAL. IT'S A WHOLE VIBE.

WANT MORE BANGIN' RECIPES? SCAN HERE!