

A 1 SAUCE

2 TBSP. BALSAMIC VINEGAR

2 TBSP. WORCESTERSHIRE SAUCE

2 TBSP. KETCHUP

1 TBSP. EXTRA-VIRGIN OLIVE OIL

1 TBSP. HOT SAUCE (I.E. FRANK'S)

1 tsp. DIJON MUSTARD

1 tsp. HONEY

SALT



WHISK VINEGAR, WORCESTERSHIRE, KETCHUP, OIL, HOT SAUCE, MUSTARD, HONEY **AND** 1 TBSP. OF WATER IN A MEDIUM BOWL TO COMBINE; SEASON WITH SALT.

SAUCE CAN BE MADE 2 MONTHS AHEAD. STORE AIRTIGHT AT ROOM TEMPERATURE OR IN THE REFRIGERATOR.