

Honey BBQ Wings Sauce Recipe

1 can (12-ounces) root beer
1 cup ketchup
1/2 cup honey
1/4 cup vegetable oil
2 tablespoons white vinegar
1 teaspoon black pepper
1/2 teaspoon garlic clove, minced
1/2 teaspoon liquid smoke
1/2 teaspoon ginger, ground
1/2 teaspoon nutmeg, ground

Place all ingredients in large bowl, and stir until blended. Place in medium saucepan and boil 5-10 minutes to desired sauce thickness, stirring occasionally.

Store in covered jar.