



Divine barbecue sauce "Byodo style"

Let the unique taste of the divine "Byodo Style" barbecue sauce convince you! 100% vegan, the sauce is sure to delight everyone at the table and can be used as a dip or marinade for any barbecue food.

Zutaten

1 Portionen

5 Garlic cloves
250 g Byodo classic frying oil
150 g Byodo tomato paste, double fruit
50 g Byodo mustard, medium hot
150 g Byodo Barbecue Sauce
200 g Agave syrup
1 EL Byodo Condimento Bianco
1 EL Soy sauce
3 TL Byodo chili bell pepper sauce
1 TL Byodo sea salt, fine
5 TL Herbs of Provence
Pepper, freshly ground
Cayenne pepper
Paprika, ground sweet

Zubereitung

Peel and finely chop the garlic cloves. In a large bowl, mix with all the other ingredients using a whisk.

Season again with the spices and the sauce can be used for grilling, marinating or dipping. It tastes even more intense if it is left in the fridge overnight so that the flavors can develop even better.

