



Grant's Famous Midnight Grill BBQ Sauce

 Dairy Free

READY IN



15 min.

SERVINGS



10

CALORIES



107 kcal

SAUCE

Ingredients

- 18 ounce barbeque sauce
- 0.5 teaspoon cayenne pepper
- 0.5 teaspoon chili powder
- 0.5 teaspoon garlic powder
- 0.5 teaspoon ground ginger
- 0.5 teaspoon ground pepper black to taste
- 0.5 teaspoon onion salt
- 0.5 teaspoon oregano dried

- 0.5 teaspoon paprika
- 0.3 teaspoon pepper sauce hot to taste
- 1 tablespoon pepper flakes red
- 2 tablespoons scotch whiskey
- 1.5 tablespoons sugar white
- 1.5 teaspoons worcestershire sauce

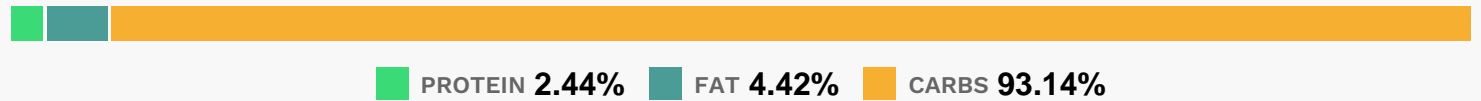
Equipment

- bowl

Directions

- In a medium bowl, stir together the barbeque sauce, whiskey, Worcestershire sauce, ginger, cayenne pepper, paprika, chili powder, garlic powder, onion salt, oregano, red pepper flakes, sugar, ground black pepper, and hot pepper sauce. Cover, and keep refrigerated until ready to use.

Nutrition Facts



Properties

Glycemic Index:17.41, Glycemic Load:1.29, Inflammation Score:-4, Nutrition Score:2.5504347928192%

Nutrients (% of daily need)

Calories: 107.39kcal (5.37%), Fat: 0.5g (0.77%), Saturated Fat: 0.06g (0.35%), Carbohydrates: 23.66g (7.89%), Net Carbohydrates: 22.73g (8.27%), Sugar: 18.93g (21.03%), Cholesterol: 0mg (0%), Sodium: 671.26mg (29.19%), Alcohol: 1.08g (100%), Alcohol %: 2.33% (100%), Protein: 0.62g (1.24%), Vitamin A: 475.17IU (9.5%), Manganese: 0.14mg (6.82%), Vitamin E: 0.83mg (5.54%), Potassium: 153.36mg (4.38%), Fiber: 0.93g (3.72%), Iron: 0.64mg (3.54%), Vitamin B6: 0.07mg (3.32%), Vitamin K: 2.83µg (2.69%), Copper: 0.05mg (2.63%), Vitamin B2: 0.04mg (2.46%), Calcium: 23.52mg (2.35%), Magnesium: 9.2mg (2.3%), Vitamin B3: 0.45mg (2.26%), Phosphorus: 15.25mg (1.52%), Selenium: 0.98µg (1.4%), Vitamin B1: 0.02mg (1.1%)