



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

Hbbq Dipping Sauce Cup ♦

A delicious and tangy BBQ dipping sauce that pairs perfectly with grilled meats and vegetables. This sauce is made with a combination of smoky BBQ flavors, tangy vinegar, and a hint of sweetness. It's the perfect accompaniment to any BBQ feast.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: N/A

Total Time: 10 mins

Recipe Yield: 200 grams

Number of Servings: 10

Serving Size: 20 g

Ingredients

1 c	ketchup
2 tbsp	Apple Cider Vinegar
2 tbsp	Brown Sugar
1 tbsp	worcestershire sauce
1 tsp	dijon mustard

1 tsp	Garlic powder
1 tsp	Onion powder
1 tsp	Paprika
1 tsp	Cayenne pepper
1 tsp	Salt
1 tsp	Black pepper

Directions

Step 1

Mixing

In a medium bowl, whisk together ketchup, apple cider vinegar, brown sugar, Worcestershire sauce, Dijon mustard, garlic powder, onion powder, paprika, cayenne pepper, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Taste and adjust seasoning if necessary.

Prep Time: 0 mins

Cook Time: 0 mins

Step 3

Refrigerating

Serve immediately or refrigerate for later use.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 25 kcal

Fat: 0 g

Protein: 0 g

Carbohydrates: 6 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	6 g	10.91%	12%
Fibers	0 g	0%	0%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	180 mg	7.83%	7.83%
Calcium	0 mg	0%	0%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Barbecue

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Diet

Anti-Inflammatory Diet

Course

Breads

Snacks

Sauces & Dressings

Cooking Method

Steaming

Cutting

Cut

Serving

Cooking

None

Stir-frying

Mashing

Heating

Refrigerating

Cooling

Meal Type

Snack

Supper

Difficulty Level

Medium

Visit our website: healthdor.com