

BEZON

Secret Sauces & Dips Recipe Book

BBQ Sauces

Classic Smoky BBQ Sauce

Rich, smoky, and tangy—perfect for ribs and pulled pork.

- 1 cup ketchup
- ¼ cup apple cider vinegar
- ¼ cup brown sugar
- 1 tbsp Worcestershire sauce
- 1 tsp smoked paprika
- 1 tsp garlic powder
- ½ tsp black pepper
- ½ tsp salt
- ¼ tsp cayenne pepper (optional for heat)

Simmer all ingredients for 10 minutes. Let cool before serving.

Spicy Chipotle Honey BBQ Sauce

Sweet, smoky, and with a fiery kick. Great for wings and burgers.

- 1 cup ketchup
- ¼ cup honey
- 2 tbsp apple cider vinegar
- 1 tbsp chipotle peppers in adobo (chopped)
- 1 tsp smoked paprika
- 1 tsp garlic powder
- ½ tsp cumin
- ½ tsp black pepper

Blend all ingredients until smooth. Simmer for 5 minutes.

Spicy Dips & Marinades

Creamy Jalapeño Ranch Dip

Perfect for fries, wings, or veggie platters.

- ½ cup mayonnaise
- ½ cup sour cream
- 1 jalapeño (chopped, remove seeds for less heat)
- 1 tbsp fresh lime juice
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp salt
- ¼ cup fresh cilantro

Blend all ingredients until smooth. Chill before serving.

Tangy Carolina Mustard Sauce

A South Carolina favorite, great for pulled pork or grilled chicken.

- ½ cup yellow mustard
- ¼ cup apple cider vinegar
- 2 tbsp honey
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- ½ tsp black pepper

Whisk together all ingredients. Let sit for 10 minutes before using.

Gourmet Burger Toppings

Caramelized Onion & Bacon Jam

A rich, sweet, and smoky topping for any burger.

- 2 large onions (thinly sliced)
- 4 strips bacon (chopped)
- ¼ cup brown sugar
- ¼ cup balsamic vinegar
- 1 tsp Worcestershire sauce

Cook bacon until crispy. Remove, then caramelize onions in bacon fat. Add remaining ingredients and simmer until thick.

Spicy Garlic Aioli

A creamy, garlicky spread with a spicy kick.

- ½ cup mayonnaise
- 2 garlic cloves (minced)
- 1 tbsp lemon juice
- 1 tsp hot sauce
- ½ tsp smoked paprika
- ¼ tsp salt

Mix all ingredients until smooth. Refrigerate for 30 minutes before using.

Level up your BBQ game with these legendary sauces & dips!