



Chinese BBQ Sauce

Servings **4**

Prep **15 min**

Cook **3 min**

Ingredients

½ cup Soy Sauce

⅓ cup Maple Syrup

⅓ cup Ketchup

⅓ cup Brown Sugar

¼ cup Chinese Rice Wine

2 Tbsp. Hoisin Sauce

1 tsp. Chinese 5 Spice

Directions

- 1** Stir soy sauce, maple syrup, ketchup, brown sugar, rice wine, hoisin sauce, and Chinese five-spice powder together in a saucepan over medium-low heat. Cook and stir until just combined and slightly warm, 2 to 3 minutes. Pour sauce over your protein or use this as a marinade.