



# MABS' BBQ VINAIGRETTE

- 3/4 cup ketchup
- 3 TB brown sugar
- 1 TB McClary Bros. Michigan Beet & Carrot Vinegar
- 3 TB pineapple juice
- 3 TB **MABS' ATOMIC MUSTARD**
- 1/4 tsp sriracha sauce
- 1 TB tamari
- 1 TB Worcestershire sauce
- 2 cloves garlic, finely minced
- 2 TB grated onion
- 1/4 tsp freshly ground black pepper

Whisk all ingredients in medium bowl to combine. Use as a tangy, versatile sauce and dressing for roasted vegetables, grilled meats, and salads.