

Honey Sriracha Sauce
adapted by Donna Walsifer
from the website "A Food Lover's Kitchen"

Prep Time: 5 minutes
Cook Time: 5 minutes
Total Time: 10 minutes

Ingredients
1/8 cup sriracha
1-1/2 tablespoons honey
1/2 tablespoon salted butter
1 teaspoon low-sodium soy sauce
1 teaspoon lime juice

Instructions

- Mix together all ingredients in a small saucepan. Bring to a boil over medium-high heat.
- Reduce heat to medium-low and continue to cook for about 5 minutes, until the sauce has reduced and thickened slightly.
- Use as a glaze or dipping sauce.