

Mustard Base BBQ

- 3/4 Cup Yellow mustard
- 1/2 Cup honey
- 1/4 Cup Apple cider vinegar
- 2 Tablespoons Ketchup
- 1 Tablespoon Brown sugar
- 2 Teaspoons Worcestershire sauce
- 1 Teaspoon hot sauce or to taste
- 2 Tablespoons Butter, melted
- 1 Pinch of Nutmeg
- 1 Dash Liquid Smoke

1. Add all of the ingredients to a bowl and whisk to combine.
2. Pour into a jar with a lid and refrigerate 1 day to 1 week prior to serving for ultimate flavor.