

Mason's Brand Honey Habanero BBQ Sauce

A Handmade, Spicy and bold, smoky, slightly tangy sweet BBQ sauce perfect for brisket, ribs, and grilled meats.



Ingredients

- 2 tbsp Worcestershire sauce
- 1/3 cup Wild Honey
- 1 tbsp smoked paprika
- Sea Salt and fresh ground black pepper to taste
- 1 cup ketchup
- 1/3 cup brown sugar
- 1 whole (seeded) and minced Habanero
- 1 tsp garlic powder
- 1/4 cup apple cider vinegar
- 1 tsp onion powder
- 1/2 tsp cayenne pepper (optional)

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Instructions

About This Recipe

This Texas-style BBQ sauce is all about bold flavor — a balance of smoke, spice, tang, and just enough sweetness.

Perfect for brushing over ribs, serving alongside brisket, or using as a dipping sauce.

Instructions

Mason's Brand

Recipe Card

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1. Combine all ingredients in a saucepan over medium low heat - do not boil.
2. Stir continuously until the sauce begins to simmer.
3. Reduce heat to low and let simmer for 15–20 minutes.
4. Taste and adjust seasoning (more vinegar for tang, more Wild Honey for sweetness).
5. Leave pulp or strain with wire mesh while hot.
6. Let cool before serving.

Serving Suggestions

- Brush over ribs during the final minutes of grilling
- Serve alongside smoked brisket
- Use as a dipping sauce for grilled chicken

Storage

Store in an airtight container in the refrigerator for up to 7 days.

Tags

bbq • texas • sauce • grilling