

# CopyCat Applebee's Honey Pepper Sauce

## Ingredients

$\frac{3}{4}$  cup honey  
 $\frac{1}{3}$  cup soy sauce  
 $\frac{1}{4}$  cup dark brown sugar, packed  
 $\frac{1}{4}$  cup pineapple juice  
1 lemon, juiced  
2 tbsp apple cider vinegar  
2 tsp olive oil  
1 tsp ground black pepper  
 $\frac{1}{4}$  tsp cayenne pepper  
 $\frac{1}{2}$  tsp paprika  
 $\frac{1}{4}$  tsp garlic powder

## Directions

Combine the honey, soy sauce, pineapple and lemon juice, apple cider vinegar, olive oil, brown sugar, and spices in a medium saucepan over medium-low heat.

Stir occasionally until the sauce begins to boil, then lower heat to simmer and cook uncovered for 15 minutes or until syrupy.