

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.