

Sweet and Spicy Perfection: Homemade Honey Sriracha Sauce Recipe!

Discover the ultimate honey sriracha sauce recipe for grilled chicken wings and all of your favorite dishes!



PREP TIME

10 mins

COOK TIME

5 mins

TOTAL TIME

15 mins



COURSE
Side Dish



INGREDIENTS

- ¼ cup Unsalted butter
- ½ cup Honey
- ⅓ cup Sriracha
- 2 tbsp Soy sauce
- 2 teaspoon Fresh lime juice

INSTRUCTIONS

1. Melt butter in a small pot over medium heat.
2. Add the honey, Sriracha, soy sauce, and lime juice; stir until the mixture bubbles gently. Simmer longer if a thicker sauce is desired.
3. Serve immediately over grilled chicken wings or favorite dish.
4. Or remove from heat and set aside to cool slightly before storing.

NOTES

This sauce can be refrigerated in an airtight container.

It can also be frozen for up to 2 months.

Cool the sauce completely then transfer to a freezer-safe container.

When ready to use, thaw in the refrigerator overnight and use immediately.



KEYWORD

honey sriracha sauce recipe