

Asian-Style BBQ Sauce

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/Ax4-AQVlSVo>

Makes approximately 3/4 cup (187 ml)

This Asian-Style BBQ Sauce is sweet, savory, tangy, and packed with rich umami flavor. Hoisin sauce, soy sauce, fish sauce, fresh ginger, garlic, and brown sugar come together to create a bold homemade barbecue sauce that works beautifully as a glaze, baste, or dipping sauce. Whether you're grilling chicken, brushing it over ribs, tossing it with shrimp, or using it as a dipping sauce for appetizers, this quick and easy homemade BBQ sauce delivers restaurant-quality flavor with simple ingredients you can find at home.

Ingredients

6 tbsp (90 ml) hoisin sauce	1/3 cup (55 g) shallots, finely diced
2 tbsp (30 ml) rice vinegar	1 tbsp (12 g) fresh ginger, grated
1 tbsp (15 ml) Asian fish sauce	2 garlic cloves, minced
1 tbsp (15 ml) soy sauce	1/3 cup (60 g) brown sugar
1 tbsp (15 g) honey	1/8 tsp (0.25 g) five spice powder

Prep Work

Dice the shallot into small pieces so it blends smoothly into the sauce. Grate the fresh ginger using a microplane or finely mince it with a knife if needed.

Peel and mince the garlic cloves, then smash them slightly with the side of a knife to help release their flavor.

Measure out the hoisin sauce, rice vinegar, fish sauce, soy sauce, honey, and brown sugar ahead of time because this sauce comes together quickly once cooking begins.

To Make the Sauce

To a mixing bowl, add the hoisin sauce, rice vinegar, fish sauce, soy sauce, and honey. Add the diced shallots, grated ginger, and minced garlic. Stir everything together until combined.

Place a saucepan over medium heat and add the brown sugar. Warm the sugar gently until it begins to soften and slightly melt. This step helps develop a deeper, slightly smoky caramelized flavor.

Carefully pour the sauce mixture into the saucepan with the warmed brown sugar. Stir continuously while scraping the bottom of the pan to dissolve any sugar clumps that form.

Once the sugar has fully dissolved into the sauce, add the five spice powder and stir well.

Reduce the heat to low and let the sauce simmer for about 5 minutes, stirring occasionally, until slightly thickened and glossy.

Remove from the heat and let the sauce cool slightly before using as a glaze, baste, or dipping sauce.

Tips & Substitutions

Low sodium soy sauce works very well in this recipe if you want a slightly less salty barbecue sauce.

If you do not have fish sauce, Worcestershire sauce can be substituted, though the flavor will be slightly different and less traditional.

For extra heat, add a pinch of red pepper flakes, chili garlic sauce, or a small amount of sriracha.

Dark brown sugar can be used instead of light brown sugar for a deeper molasses flavor.

This sauce pairs especially well with chicken, pork, shrimp, salmon, wings, ribs, and grilled vegetables.

If you prefer a smoother sauce, blend it briefly with an immersion blender after cooking.

The sauce will continue to thicken slightly as it cools, so avoid over-reducing it during cooking.

Store leftover sauce in an airtight container in the refrigerator for up to roughly one week.