

# Easy Honey Sriracha Sauce

Prep: 2 minutes • Cook: 5 minutes

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*A glossy, sweet-heat sauce where mild honey and tangy rice vinegar lift the garlicky punch of sriracha, finished with butter for a silky sheen. Ready in minutes, it delivers balanced spicy-sweet richness perfect for drizzling, dipping, or marinating.*

## Ingredients

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- 1/2 cup honey (mild)
- 1/4 cup butter (salted recommended)
- 3 tablespoons sriracha
- 2 cloves garlic (finely grated)
- 1 tablespoon rice vinegar

## Instructions

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1. Add honey, butter, sriracha, garlic, and rice vinegar to a small saucepan and warm over low heat until the butter melts.
2. Continue cooking, stirring occasionally, for about 5 minutes to let the flavors meld.
3. Transfer the sauce to a clean container. Taste and adjust seasoning if needed, then use as desired. Refrigerate leftovers.

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**Tags: Sauce, Spicy, Quick, Gluten Free, Vegetarian, 5 Ingredients**

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