

Coconut Infused Spicy BBQ Dip

A unique barbecue dipping sauce with a tropical twist from grated coconut, featuring a hint of spice without any coconut milk or oil, and no tomato or ketchup base.


10 min

Total time

Easy

Difficulty

80

kcal / serving

Ingredients

- 1/4 cup grated coconut
- 2 tbsp soy sauce
- 1 tbsp honey
- 1 tbsp apple cider vinegar
- 1/2 tsp chili flakes
- 1/4 tsp garlic powder
- Salt and pepper to taste

Steps

- 1 In a bowl, mix grated coconut, soy sauce, honey, apple cider vinegar, chili flakes, garlic powder, salt, and pepper.
- 2 Stir well until all ingredients are combined.
- 3 Let the mixture sit for 10-15 minutes to allow the flavors to meld together.
- 4 Serve as a dipping sauce for grilled meats or vegetables.