

100 sauces:

—Honey Spiced BBQ Sauce

1 1/4 c Catchup
2 tb Dry mustard
2/3 c Salad oil
3 ts Ginger, fresh grated
3/4 c Vinegar
1 ea Lemon, sliced thinly
5 tb Worcestershire sauce
3 tb Butter
1 c Honey

Combine all ingredients in a saucepan and heat to blend together.

—Hot Barbecue Sauce

1 1/2 c Tomato juice
1 Garlic clove,peeled
1/3 c Brown sugar
1/4 c Cider vinegar
1 Onion slice,thick
1 t Chili powder*
1/4 Green pepper,seeded
1 T Prepared mustard
1 Celery stalk

* - more if preferred.

1. Combine ingredients in a saucepan and let steam; keep just under simmering point for about 30 minutes. Remove and discard onion, green pepper, celery, and garlic.

2. Brush sauce on meat or chicken during last 15 minutes of cooking. If desired, spoon additional sauce over cooked meat when serving.

—Hot Georgia BBQ Sauce

1/2 c Lemon juice
1/3 c Vinegar'
1/4 c Ketchup
1/4 c Water
1 tb Brown sugar
1 ts Salt
1 ts Dry mustard
1 ts Paprika

1/2 ts Pepper
1/2 ts Cayenne
1/2 ts Onion powder
1/8 ts Garlic powder
1 ts Tabasco sauce
2 tb Butter

Combine all ingredients in a saucepan. Heat to boiling point. Use for BBQing chicken, pork, veal, beef or lamb.

— Jack Daniel's Rib Glaze

1 c Jack Daniel's Whiskey
1 tb Lemon juice
1/2 c Dark brown sugar
3 ea Cloves, garlic, minced
1 c Catsup
1/2 ts Dry mustard
1 ts Worcestershire sauce
1/4 ts Black pepper
1/4 c Vinegar
1/4 ts Salt

Combine all ingredients: Mix well. Brush ribs with a thin coating of glaze and place on grill. Continue to baste when turning ribs. Makes enough for 2 racks of 7 to 10 ribs each. Also great on chicken wings.

— Jack Daniels BBQ Sauce

1/2 lg Onion — chopped
1/2 ts Pepper
4 Cloves garlic — chopped
1/2 tb Salt
2 c Ketchup
1/4 c Tomato paste
1/3 c Vinegar
2 ts Liquid Barbecue SmokeAE
1/4 c Worcestershire sauce
1/2 ts Tabasco sauce — to taste
1/2 c Brown sugar — packed
Bourbon or whisky - to taste
3/4 c Molasses

Combine onion, garlic and bourbon in a 3 qt saucepan. Saute until onion and garlic are translucent, about 10 min. Flame if possible. Add all remaining

ingredients, bring to boil, then turn down mixture to a medium simmer. Simmer for 20 min. stirring constantly. Run through strainer if you want a smooth sauce. Makes 4 cups.

—Layo Barbecue Sauce

3/4 qt Catsup
4 tb Lemon juice
1 ts English mustard
1 Bay leaf
1 ts Freshly ground black pepper
4 tb Sharp salad dressing
1 tb Worcestershire sauce
3/4 c Maple syrup
1 Clove garlic
1 c Butter
1/2 md Onion

Chili powder

Mix, bring to a boil and simmer one hour. Remove onion and bay leaf.

—Jeff's Barbecue Sauce

1/4 c Bacon drippings or margarine
2 tb Chili Powder
1 c Ketchup
1 ts Dry mustard
1/2 c Molasses
1/2 ts Salt
2 tb Worcestershire Sauce
1/2 ts Cayenne Pepper or Red Pepper
1/4 c Wine vinegar
1/2 ts Garlic Powder
2 c Water

In a saucepan, combine Bacon Drippings, Ketchup, Molasses, Worcestershire Sauce and Vinegar. Begin cooking over low heat. Slowly stir in the water. Add the remaining ingredients, mixing well. Raise the temperature to medium high and bring the sauce to a boil. Reduce heat and simmer for 30 minutes. Let sauce cool and stand at room temp. for an hour or more.

—Jim's Teriyaki Marinade & BBQ Sauce

1 c Soy Sauce
1/2 ts Powdered Ginger
1 c Water
1/2 ts Garlic Powder
2 tb Vinegar
1 ts Hot Pepper Sauce, opt'l
2 tb Brown Sugar
2 tb Corn Starch
1 ts Dry Mustard

Whisk together all the ingredients except the corn starch. Marinade the meat long enough to flavor and tenderize-1 hr for young chicken breasts or fish, overnight for round steak and up to 5 days for some game cuts. BBQ and baste with the marinade. Make a slurry of the starch and a little water and whisk into the marinade. Bring to a boil, stirring as the sauce thickens. Serve with the BBQ'd meat.

Real garlic and ginger only improves this dish. The amount of pepper sauce can be varied from mild to fiery. You can substitute wine, sherry, orange or

pineapple juice for some or all of the water to vary the flavor. Pineapple juice has an enzyme that provides additional tenderizing power to the vinegar and mustard.

—Oak Sauce

4 Dried new mexico red chilies
1 1/2 ts Sea salt
4 Dried chipotles
1/4 c Straight bourbon
2 Fresh habanero ; stemmed,see
2 c Red wine vinegar
6 md Garlic cloves
1/4 c Fresh lemon juice
1/3 c Fresh rosemary ; loosely pac
1/4 c Onion ; chopped

Preparation Time: 0:25 Preheat oven 250 degrees. Dry roast the dried chilies until you smell them, about 3 minutes. Submerge them in a pot of hot water and soak them until soft, about 20 minutes. Put all ingredients in blender and give it hell for 3-4 minutes. Pour into mason jar. Joe's soak sauce improves with age and will last several weeks.

—Barbecue Sauce

1/4 c Ketchup
1 ts Paprika
1 c Tomato juice
1/8 ts Ground cayenne pepper
1/4 c Vinegar
1 ts Dry mustard
1/2 c Water
1 ts Salt
2 ts Worcestershire sauce
2 ts Brown sugar
1/4 ts Chili powder
1/2 c Chopped onion
1/4 ts Garlic salt

Combine all ingredients and simmer 15 minutes. Sufficient for 3 lbs. of ribs.

—Barbeque Sauce for a Crowd

54 oz Bullseye or KC Masterpiece
7 Lemons; juiced

Barbeque sauce, hickory smok
2 tb Worcestershire sauce
3 1/2 qt Tomato sauce
1/2 c White kayo syrup
4 ts Dry mustard
1 tb Black pepper
2 tb Garlic powder
1 ts Cayenne pepper
2 tb Onion powder
4 tb Oil or margarine
1 c Brown sugar

Mix all ingredients and heat thoroughly to blend flavors, maybe 15 min on lowest heat. Cool. Baste on meat last 10 minutes only, or serve with meat. Keeps well in fridge.

— Justin's BBQ Sauces

3 c Onion — chopped
1/4 c Honey
1 tb Garlic — chopped
2 tb Lemon juice
1 c Sweet pepper — chopped
1 tb Salt
1/2 c Parsley — dried
3 tb Worcestershire sauce
1 c Dry white wine
1/2 ts Mint — dried
3 tb Vinegar
1 tb Liquid Bar-B-Que Smoke®
2 c Ketchup
1/2 tb Louisiana hot sauce

Place all ingredients in a pot that is big enough to hold them. Bring to boil. Cook covered., on low heat for several hours.

—Kansas City - Style Sauce (Paul Kirk)

3/4 c Light brown sugar, packed
1/4 ts Mace, ground
1 ea 1 1/4 oz package regular -flavor chili seasoning
1/4 ts Black peppper, fresh ground
1 c White distilled vinegar
2 ts Dry mustard
1/4 c Molasses

1 ts Ginger, ground
1/4 c Water
1/2 ts Allspice, ground
32 oz Ketchup
1/4 ts Cayenne pepper
3 ts Liquid smoke (optional)

In a large saucepan, combine the brown sugar, chili seasoning, mustard, ginger, allspice, cayenne, mace, and black pepper. Add the vinegar, molasses, water, and liquid smoke, if using. Stir until dry ingredients are dissolved. Add the ketchup and stir to mix.

Bring to a boil over high heat, stirring constantly to avoid spattering. Reduce the heat to low, cover, and simmer for 30 minutes. Remove from the heat and let cool to room temperature. Use immediately or cool to room temperature, cover, and refrigerate for up to 1 week.

—Kinda Karolina Sauce

1 c Prepared mustard
1/4 c Salt
1 c Vinegar
1 c Water
1/4 c Ground red pepper

Bring to a boil. Pour over anything that isn't moving or mooing...

—Kukn Barbeque Sauce

12 oz Chili sauce
1 tb Worcestershire sauce
2 c Brown sugar
1 ts Dry mustard
1 x Lemon juice; half
1 ds Tobasco

Combine ingredients in sauce pan. Bring to boil, and reduce to simmer for at least 1/2 hour. Tastes great on chicken, pork, or sausages. KUKN is a new radio station in our city, so that's where the name comes from.

—KY Colonels Secret Pork BBQ Sauce

2 1/2 c Water
1 Clove garlic, minced
1/4 c Vinegar

1 ts Red pepper
1 tb Sugar
2 ts Chili powder
3 ts Pepper
1 ts Red pepper sauce
2 tb Butter
1 ts Dry mustard powder
3 ts Salt
3 tb Worcestershire sauce
1/4 Chopped onion

Combine all ingredients in a saucepan. Bring to a boil, stirring constantly. Reduce heat and simmer for 5 minutes. Cool overnight, warm before using. Start basting meat with this at the beginning of the cooking process. Baste and turn until pork registers 170 degrees on a meat thermometer (takes about 20 minutes for country ribs.)

—Lone Star Ribs & BBQ Sauce

3 lb Small pork ribs 2 1/2 ts Paprika
1 Part 1 1/2 ts Pepper
1 Part 1 1/2 ts Chili powder
3 Parts 1 tb Prepared mustard
SAUCE
1 1/2 ts Liquid Barbecue SmokeAE
1 pt Ketchup
1 c Worcestershire sauce
1 1/2 pt Water
1/3 c Flour
1 tb Salt
4 ts Sugar

Season the ribs with above mixture. Place ribs on the grill in any type of covered smoker or BBQ pit, keeping away from direct heat so that the smoke does the cooking. Cook very slowly for 1 1/2 to 2 hours or until meat comes away from bone easily. during the last 15 min. baste both sides of ribs with sauce. Cut ribs and serve.

To make sauce, combine ketchup and water in a large pot and bring to boil. Mix dry ingredients. Add mustard, liquid smoke, and half the worcestershire sauce. Stir into paste; then add the remainder of worcestershire sauce. Pour this into heated mixture and boil slowly for 20 min. Refrigerate any unused portion. Keeps for several weeks. Makes about 1qrt.

—Mad Dog's BBQ Sauce

1 ea Large onion, chopped finely

1/4 c White vinegar
2 tb Olive oil
1/2 c Molasses
2 tb Brown sugar
1/4 c Worcestershire sauce
4 ea Cloves garlic, mashed
1 tb Dry mustard
2 c Tomato paste
1 tb Oregano
1 c Tomato sauce
1 ts Thyme

Chip the onion fine and simmer in olive oil until transparent. Mince the garlic and add to the onion; simmer for another minute. Stir in the remaining ingredients and bring to a boil. Simmer for about 15 minutes. Store in the refrigerator. Use on any barbeque specialty..

—Marceia's Ol' Fashion Barbecue Sauce

1 Stick butter
1/4 c Chili powder
3 Cloves garlic — minced
1/4 c Vinegar
1 Onion — chopped
1 Lemon — diced
Salt — to taste
1/2 c Worcestershire sauce
Pepper — to taste
1/2 c Brown sugar
1 lg Can Tomato juice
4 c Catsup
V-8 vegetable juice
1 lg Can

Saute garlic, onion and lemon in butter until tender, then add remaining ingredients. Simmer about 2 hours or until sauce thickens.

—Moppin' Sauce

1 c Cider vinegar
5 tb Worcestershire Sauce
3 ea Cloves garlic, minced
2/3 c Vegetable oil
3 tb Ginger, grated
3 tb Butter

2 tb Dry mustard
1 ea Lemon, thinly slices, with peel on

Combine all ingredients in a saucepan and heat until flavors are nicely blended, about 15 minutes. After it cools, strain the lemon slices out.

—Memphis Style Basting Sauce for Ribs

1/4 c Brown Sugar; broken up
1/4 c Worcestershire
1 1/2 tb Memphis Dry Marinade
1/2 ts Tabasco sauce
2 c Red Wine Vinegar
2 x Neem leaves
2 c Water

Combine Well. Baste the ribs every half hour or so. This baste keeps well in a large gallon glass bottle. (Like a vinegar Bottle). Mikenote: This recipe along with the following recipes will provide you with the most mouth watering ribs you ever locked a lip on....

—Memphis Style Sweet Sauce for Ribs

8 oz Tomato Sauce
1 tb Paprika; Hungarian, mild
1/2 c Spicy Honey Mustard
1 tb Seasoned Salt
1 c Catsup
1 1/2 tb Garlic Powder; or 5 cloves-fresh garlic, minced fine
1 c Red Wine Vinegar

c Water
1/8 ts Chili Powder
1/4 c Worcestershire; smoked
1/8 ts Anaheim Chili/cayenne
1/4 c Worcestershire Sauce;regular
1/8 ts White Pepper
1/4 c Oil
Black Pepper; freshly ground
2 tb Tabasco Sauce
1/8 ts Numex Chili Powder
1 tb Lemon Juice
1 Neem leaf; crushed or Bay
2 tb Brown Sugar

Combine ingredients in a large heavy weight Dutch oven. Bring to a boil, reduce heat and simmer 30 minutes, stirring occasionally. I like to serve this sauce at the table and not baste the ribs with it while they are on the grill. If you paint this sauce on while the ribs are hot but off from the fire they will glaze and very slightly brown. Baste the ribs with this marinade only during the last half hour of cooking, to glaze the ribs and make them slightly brown... If this sauce is put on the ribs too early the sugar will blacken the outside of the ribs and be unpleasant looking but not bad tasting.... The goal is NOT to blacken the outside of the ribs at all, so I usually serve the sauce at the table near the ribs..... Enjoy this sauce.

—Mop Sauce

1 c Vinegar, cider or wine
1 ea Lemon, thinly sliced
5 tb Worcestershire sauce
3 ea Cloves, crushed
2/3 c Salad oil
2 tb Ginger, grated
3 tb Butter
2 tb Dry mustard

Combine all ingredients in a saucepan and heat until flavors are nicely blended. Use to baste any meat or poultry.

—Missouri Barbeque Sauce

2 tb Oil
1 tb Chili powder
3/4 c Cider vinegar
1 ts Dry mustard

1 ts Garlic; finely minced
1 ts Paprika
1/2 ts Sugar
1/2 ts Ground cumin

Combine all ingredients, heat to boiling and allow to cool. Let set for at least one hour for flavors to blend.

—Molasses Orange Barbecue Sauce

1 cn Tomato soup, condensed -10 3/4 oz size
1 tb Seasoned salt
1 tb Dry mustard
1 cn Tomato sauce, 8 oz can
1 tb Worcestershire sauce
1/2 c Molasses, light
1 tb Orange peel, finely shredded
1/2 c Vinegar
1 1/2 ts Paprika
1/2 c Brown sugar, packed
1/2 ts Pepper, black
1/4 c Vegetable oil
1/4 ts Garlic powder
1 tb Minced onion, instant

In a saucepan, combine all ingredients. Bring to a boil; reduce heat and simmer uncovered for 20 minutes. Use to baste beef or poultry last 15 minutes of grilling.

—Momma's & Daddy's Barbecue Sauce

1 ts Louisiana Hot sauce
12 c Water
1 c Brown sugar
6 ts Celery salt

re sauce

1 Head garlic — peeled and Crushed
6 tb Fresh lemon juice Zest from the lemons
6 ts Salt
3 tb Apple cider vinegar
2 ts Ground black pepper
Catsup — (about 12 cups)

Combine ingredients, stirring to blend. Simmer for about an hour before using or canning to allow it to thicken. Charcoal broil or cook in a pit meat or chicken until done. Cover with sauce and keep warm until ready to serve. Is best if meat can marinate for at least 30 minutes before serving.

Note: You can get pretty comparable results from a Weber grill and mesquite chips, as Bill's Barbecue was always smoked with mequite. Daddy always said that you had to use Lea and Perrins Worcestershire Sauce — other brands made the sauce taste funny.

— Mop for All Barbeque Meats

3 tb Salt
1 qt Worcestershire sauce
3 tb Dry mustard
1 pt Vinegar
2 tb Garlic powder
4 qt Beef bone stock
2 tb Chili powder
1 pt Vegetable oil
3 tb Paprika
3 tb Msg (optional)
2 tb Hot pepper sauce (tabasco)

To make bone stock, but stout beef bones and boil them. Add all the other ingredients to bone stock and let stand overnight in the refrigerator before using. Use this mop to rub over meats or to baste them while cooking. The flavor will change and improve during use, for you ar constatnly transferring smoth and grease from the meats back to the mop concoction.

—Homemade Barbecue Sauce

1/4 c Chopped onion; sauteed
1/4 c Lemon juice
1 tb Cooking oil or butter
2 tb Brown sugar
1/2 c ;Water

1 Bottle Heinz Chili Sauce
2 tb Vinegar
1/2 ts Salt
1 tb Worcestershire sauce
1/4 ts Paprika

Saute onions in cooking oil or butter. Add remaining ingredients; cook until thick.

—Mustard Based Central South Carolina BBQ Sauce

3 T Peanut Oil
2 T Honey
2 ea Minced Garlic Cloves
1 T Brown Sugar
1 ea Minced Onion
2 t Dry Mustard
1/2 c Catsup
1 t Ginger
1/3 c Apple Cider Vinegar
1 pn Salt
2 T Lemon Juice

Combine ingredients and set aside. Grill meat (do not add anything). During the last 4-10 minutes baste with this sauce. Boil the remaining sauce and spoon 2 T's onto each plate, adding the meat portion.

—Mustard BBQ Sauce

2 tb Oil
1 tb Tabasco sauce
1 lg Onion — chopped
1/2 ts Pepper
4 Cloves garlic — minced
1/2 ts Malagueta pepper
1 c Tomato sauce
1/4 Seeded lemon — chopped
1/4 c Vinegar
1 ts Cumin
2 tb Maple syrup
1 ts Coriander
2 tb Molasses
1/2 ts Ginger'
1/2 c Dijon mustard
1/4 ts Paprika

2 tb Worcestershire sauce

Saute onions and garlic in oil over low heat for 5 min. Add remaining ingredients and cook for 10 more min. Spread on meat during last 10-15 min. of grilling or broiling or last 20-25 min. of baking. Makes 2 1/2 to 3 cups.

—My Barbeque Sauce

1/2 c Oil (Canola) 1/3 c Vinegar (Apple Cider) 1/2 c Ketchup 1/2 c Fruit juices 1/4 c Onion 1 ea Hot pepper 1/4 ts Oregano 2 ea Garlic cloves. Combine all ingredients except oil in blender. Blend until smooth. Place blended ingredients and oil in saucepan. Boil for 7 to eight minutes.

—N.C. Basting Sauce

2 c Vinegar, cider
1 tb Worcestershire sauce
1 tb Tabasco sauce
1 tb Chili powder
2 tb Paprika
1 c Water
3 tb Salt

Combine all ingredients and let sit for an hour or more at room temperature to let flavors combine and mature.

— BBQ Sauce

2 c Vinegar
1 tb Pepper
1 c Water
1 1/2 tb Brown sugar
1/2 c Ketchup
1 tb Lemon juice
2 1/2 tb Chili powder
1/2 ts Salt

Bring vinegar and water just to simmer. Add other ingredients and stir well

New Orleans Barbeque Sauce #2

1 ea Onion, large, chopped
3 c Tomato puree
3 tb Oil
1/2 c New Orleans Molasses

3 ea Cloves garlic, minced
1/4 c Vinegar
1 ts Dry mustard
1 ds Angostura bitters
1 ts Thyme
2 tb Worcestershire sauce
1 ts Oregano
1 tb Salt
1/2 c Water
3 tb Brown sugar
1/4 c Sweet pickle, chopped

Cook onion in oil over moderate heat until transparent. Add minced garlic and cook 1/2 minute. Add remaining ingredients and bring to a boil. Simmer 10 minutes. Makes an excellent sauce for chicken, spareribs, or hamburgers. Any leftover sauce can be stored in the refrigerator for later use.

Note: Angostura is a brand name of a type of bitters. It is available in many supermarkets OR many liquor stores.

—No Salt Barbeque Sauce #1

1/4 c Vinegar
1 c Hunts no salt tomato sauce
1 ts Sugar or 2 packets of equal
1 tb Worcestershire sauce
1 ts Celery seed
3 ds Tabasco
1 ts Dried onion
1 c Water
1/4 ts Liquid smoke

Combine all ingredients. Heat to boiling, then simmer 30 minutes. Optional: add a squeeze or two of lime juice.

—No Salt Barbeque Sauce #2

1 1/2 ts Fresh lemon juice
1 tb Vegetable oil
1 ts Liquid smoke
1 Sm Onion, coarsely chopped
1 ts Garlic powder
2 c No-salt tomato sauce
1/2 ts Cayenne pepper
1/2 c Light molasses

1/4 ts Tabasco
1/4 c Cider vinegar
3 pn Allspice
1/4 c Dijon mustard

Heat oil in a heavy medium skillet over med-high heat. Add onion and cook until translucent, stirring occasionally. This should take about 8 minutes. Add all remaining ingredients and simmer until thickened, about 15 minutes. Stir frequently. Makes 3 cups.

—North Carolina BBQ Sauce

1 1/2 c Brown sugar
1 c Onion, chopped
1/2 c Butter
1 cl Garlic
1 c Ketchup
1/2 c Vinegar
1 sm Heinz 57 Sauce
1 tb Dry Mustard
1 tb Celery seed

Red pepper flakes

Caramel butter and sugar until bubbly. Add vinegar and whisk until lumps are gone. Add all other ingredients and cook over low heat until thickened. More garlic may be added to taste. Red pepper flakes can be added to taste.

—North Carolina-Style Barbecue Sauce

1 c White vinegar

1 c Cider vinegar

1 tb Sugar

1 tb Red pepper flakes, crushed

1 tb Tabasco sauce

Salt; to taste

Black pepper

In a non-corrosive container, combine all ingredients and mix well.

—North Carolina: Eastern Rub & Sauce

----RUB----

2 ts Salt
2 ts Black pepper
2 ts Brown sugar
1 ts Cayenne pepper
2 ts Cumin
1/4 c Paprika
2 ts Chile powder

---SAUCE---

1 c White vinegar
1 tb Red pepper flakes
1 c Cider vinegar
1 tb Tabasco
1 tb Sugar
1 tb Black pepper

Use rub on meat and allow to set until rub looks moist. For sauce, blend all ingredients and allow flavors to blend.

—North Carolina: Eastern Style

4 c Cider Vinegar
1 tb Red pepper flakes
1/4 c Brown sugar
1 1/2 ts Cayenne pepper
3 tb Salt
1 ts Black pepper

Mix thoroughly. Allow flavors to blend.

—North Carolina: Eastern Style Lemon Mop

1 c Cider vinegar
1 ts Cayenne
1/2 c Water
2 ts Tabasco
3 tb Lemon juice
2 tb Worcestershire Sauce

3 tb Butter
2 tb Sugar

Mix thoroughly and allow time for flavors to blend.

—North Carolina: Eastern Style Sweet & Sour

2 c Cider vinegar
1 1/2 ts Black pepper
1 c Brown sugar
1/2 ts Salt
1 c Mustard
1 tb Worcestershire Sauce
1/2 ts Cayenne pepper
1 ts Tabasco Sauce

Mix thoroughly and allow time for flavors to blend.

—North Carolina: Eastern Style Sweet & Sour II

1 g Cider vinegar
3 tb Red pepper flakes
3/4 c Salt
1 c Brown sugar
2 tb Cayenne

Mix thoroughly and allow flavors to blend.

—North Carolina: Eastern Style Thinned with Butter

1/2 c Vinegar
1 tb Tabasco
1 ts Mustard
1 tb Chili powder
1/4 ts Cayenne, more to taste
1 tb Black pepper
1 ts Paprika
1/2 ea Juice of lemon
2 tb Sugar
1 ea Clove garlic
2 ts Salt
8 tb Butter
1 tb Worcestershire sauce

Cook all but butter 15 minutes. Strain. Add butter and sit 30 minutes.

—North Carolina: Eastern Style with Butter

8 tb Mustard
1 c Cider vinegar
1 ts Black pepper
1/2 ts Soy sauce
6 tb Sugar
2 ts Chili powder
1 ts White pepper
2 tb Butter

Combine all but soy and butter, heat 10 minutes. Add soy sauce and butter at end.

—North Carolina: Eastern Style with Butter III

2/3 c Mustard
1 ts White pepper
1/2 c White sugar
1/2 ts Cayenne pepper
1/4 c Brown sugar
5 dr Tabasco
1 c Cider vinegar
1/2 ts Soy Sauce
2 tb Chili powder
2 tb Butter
1 ts Black pepper

Mix all ingredients except soy and butter. Simmer 10 minutes. Remove from heat and stir in soy and butter.

—North Carolina: Eastern Style with Chili

2 c Cider vinegar
1 tb Worcestershire sauce
1 tb Tabasco
1 tb Chili powder
2 tb Paprika
3 tb Black pepper
3 tb Salt
1 c Water

Mix thoroughly, allow flavors to blend

—North Carolina: Eastern Style with Herbs

1 c Cider vinegar
1 ts Sugar
1/2 c Water
1 ea Bay leaf
2/3 c Minced onion
2/3 ts Thyme
1 ea Clove garlic
3 tb Peanut oil
1 ts Pepper
3 ts Dry mustard
1/2 ts Salt
1 ts Cold water
2 ts Red pepper flakes

Boil all but the last two ingredients for five minutes. Dissolve mustard in water and add.

—North Carolina: Eastern Style with Molasses

1 g Cider vinegar
3 tb Red pepper flakes
1/2 c Salt
1/2 c Molasses
2 tb Red pepper

Mix thoroughly and allow time for flavors to blend.

—North Carolina: Eastern Style with Onion

2 c Cider vinegar
1 tb Hot pepper flakes
1 tb Peppercorns
1 ea Onion, grated
1 ts Celery seeds
1 c Water
1 ts Salt

Saute onion until translucent in a small amount of oil. Mix all ingredients and allow time for flavors to blend.

—North Carolina: Eastern Style with Sugar

1 c White vinegar

1 tb Sugar
1 c Cider vinegar
1 ts Tabasco
1 tb Red pepper flakes
-Salt and pepper to taste

Mix thoroughly and allow flavors to blend.

—North Carolina: Eastern Style with Sugar & Butter IV

2 ts Salt
1 ts Black pepper
1 tb Paprika
2/3 c Water
2 tb Sugar
1/4 c Worcestershire sauce
1/2 ts Cayenne
2/3 c Red wine vinegar
1/2 ts Dry mustard
1/2 c Butter

Boil dry ingredients in water. Remove from heat and stir in the remaining ingredients.

—North Carolina: Eastern Style with Sugar & Chili

8 c Cider vinegar
6 tb Red pepper flakes
4 c Water
12 tb Black pepper
4 tb Worcestershire sauce
6 tb Salt
4 tb Chili powder
4 tb Sugar
6 tb Paprika

Mix thoroughly and allow time for flavors to blend.

—North Carolina: Eastern Style with Sugar II

2 c Cider vinegar
2 ts Red pepper flakes
2 tb Salt
2 tb Brown sugar

Mix Thoroughly and allow flavors to blend

—North Carolina: Eastern Style with Sugar III

1 c Cider vinegar
1 ts Red pepper flakes
2 tb Salt
1 tb Brown sugar
1/2 ts Red pepper

Mix thoroughly and allow flavors to blend.

— Dad's Sauce

1 g Cider vinegar
10 oz Worcestershire sauce
6 oz Texas Pete
1 1/4 oz Crushed Red Pepper

Age at least 1 day. Marinate items overnight and serve extra sauce with meal.

(Smoked Pork)

1 1/2 c Cider vinegar
1/2 ts Cayenne
10 tb Ketchup
1 pn Red pepper
1/2 c Water
-Salt and pepper to taste
1 tb Sugar

Simmer: Cook, stirring until sugar dissolves. Allow time for flavors to blend.

1 1/2 c Cider vinegar
1/8 ts Red pepper flakes
1/2 c Ketchup
1 tb Sugar
1 ts Salt
1/2 c Water

Mix thoroughly and allow time for flavors to blend.

1/2 ea Stick butter
3/4 c Brown sugar

1/4 c Minced onion
1 ts Worcestershire Sauce
1 1/4 c Cider vinegar
1/4 ts Cayenne pepper
1 1/4 c Ketchup
-Salt and pepper to taste

Saute onion in butter. Add rest of ingredients and simmer 30 minutes. Use on pork smoked with vinegar based mop.

2 tb Brown sugar
2 tb Cornstarch
1 tb Dry mustard
1/2 ts Allspice
1 tb Celery salt
4 c Tomato juice
1 tb Cayenne
1 1/2 ts Worcestershire sauce
1 tb Black pepper
1 c White vinegar
1 tb Paprika
1 tb Grated onion

Prevent lumping. Mix dry ingredients, add some liquid to make a paste. Add remaining liquids. Cook on simmer for 2 hours.

1/8 ts Cinnamon
1 ts Salt
1/3 c Cider vinegar
1 ts Celery seed
1/2 c Ketchup
1 c Water
1/2 ts Nutmeg

Mix thoroughly and allow time for flavors to blend.

1 1/2 c Brown sugar
1 tb Celery seed
1/2 c Cider vinegar
1 c Onion, chopped
1 ea Stick butter
1 ea Clove garlic
1 c Ketchup
1 tb Dry mustard
6 oz Heinz '57' sauce

-Red pepper flakes to taste

Cook sugar, butter until bubbly. Add vinegar and whisk. Add rest of ingredients and cook until thick.

---MARINADE---

1 c Apple cider

1/2 ts Cayenne

--SAUCE--

1/4 c Worcestershire Sauce

1/4 c Water

1/4 c Brown sugar

1/4 c Ketchup

1/4 c Cider vinegar

2 ts Chili powder

Mix thoroughly and allow flavors to blend.

2 c Vinegar

1 tb Black pepper

1 c Water

1 tb Lemon juice

1/2 c Ketchup

1 1/2 tb Brown sugar

2 1/2 tb Chili powder

1/2 ts Salt

Mix thoroughly and allow flavors to blend.

32 oz Ketchup

2 qt Vinegar

6 oz Texas Pete

2 oz Chili powder

2 oz Tabasco

Mix thoroughly and allow time for flavors to blend.

1 c White vinegar

1/2 ts Red pepper

1/2 c Water

1/2 ts Black pepper

1/4 c Ketchup

1/2 ts Salt

1 tb Sugar

Mix thoroughly and allow flavors to blend.

1 c Cider vinegar
1/2 ts Chili powder
1 ts Salt
1/8 ts Nutmeg
1 tb Celery salt
1/2 ts Brown sugar
1/2 c Ketchup
1 c Water

Mix thoroughly and allow time for flavors to blend.

1/4 c Cider vinegar
2 tb Brown sugar
1 c Water
2 tb Molasses
2 tb Garlic powder
2 ts Dry mustard
1 c Ketchup
1 ea Small onion, finely chopped
1 ts Chili powder

Combine all ingredients and allow time for flavors to blend.

1/2 c Water
1 tb Worcestershire Sauce
1/2 c Cider vinegar
1 tb Tabasco
1 c Ketchup
1/2 ts Black pepper
1 ts Salt
1 ea Onion, chopped
1 tb Sugar

Combine all ingredients and simmer for a minimum of 1 hour.

1 1/2 c Cider vinegar
1 ea Onion, chopped
1/2 c Water
2 tb Brown sugar
1/2 c Ketchup
1 tb Worcestershire sauce
1 ts Salt

1/8 ts Red pepper

Combine all ingredients and simmer 15 minutes. Allow time for flavors to blend.

1 1/2 c Cider vinegar
1/8 tb Red pepper flakes
1/2 c Ketchup
1 tb Sugar
1 ts Salt
1/2 c Water
1/2 ts Ground red pepper

Mix thoroughly and allow time for flavors to blend.

1/3 c Honey
2 ea Bay leaf
1/3 c Molasses
3 tb Tomato paste
1 ea Head of garlic, minced
48 oz Tomato sauce
2 tb Whole cumin seed
4 c White vinegar
3 tb Coriander seed
4 c Water
1 tb Peppercorns
1/4 c Salt
8 ea Dried chilis

Cook honey-chilis 30 minutes. Add tomato sauce, cook an additional 15 minutes. Add rest of ingredients, simmer 10 minutes.

3/4 c Cider vinegar
1 ts Sugar
3/4 c Ketchup
1/4 c Water
3/4 ts Red pepper flakes
-Salt and pepper to taste

Simmer all ingredients gently until sugar is thoroughly dissolved. Allow to set for flavors to blend.

—North Carolina: Western I (Smoked Pork)

1 c Ketchup

1/4 c Onion, minced
1 c Brown sugar, packed
1 ts Pepper Sauce
1/2 c Lemon juice
1 ts Worcestershire sauce
1/4 c Butter

Combine all ingredients and simmer for 30 minutes. Reduce heat and simmer for another 30 minutes. Use as a dipping sauce.

—North Carolina: Western II (Smoked Pork)

1 cn Tomato sauce
2 1/2 ts Salt
2 c Water
1/4 ts Tabasco
1 ea 6oz tomato paste
2 tb Pepper
2 ea Dried chilis
1 ea Onion, finely chopped
1/2 c Ketchup
1 ea Clove garlic, minced
2 tb Worcestershire Sauce
2 ea Bay leaf
2 ts Chili powder
1/2 lb Butter
1 ea Juice of two lemons
2 ts Dry mustard
1/4 c Red wine vinegar

Simmer all ingredients 30 minutes. Strain and cool.

—North Carolina: Western III (Smoked Pork)

1 c Tomato sauce
2 tb Worcestershire Sauce
1/4 c Ketchup
1 ts Dry mustard
1/4 c White vinegar
1/2 ts Salt
1/4 c Water
1/4 ts Chili Powder
2 tb Brown sugar
1/8 ts Cayenne Pepper
1 tb Paprika

Simmer for 10 minutes. Refrigerate for at least 12 hours before using.

—North Carolina: Western IV (Smoked Pork)

2 tb Brown sugar
1 tb Paprika
1/4 ts Chili powder
1 ts Dry mustard
1/2 ts Salt
1/8 ts Cayenne
2 tb Worcestershire Sauce
1/2 c White Vinegar
1 c Tomato sauce
1/4 c Ketchup
1/4 c Water

Simmer 10 minutes and refrigerate overnight prior to using.

—North Carolina: Western V

1/3 c Cider vinegar
1/2 ts Chili powder
1 ts Salt
1/8 ts Nutmeg
1 ts Celery seed
1/2 ts Brown sugar
1/2 ts Cinnamon
1 c Water
1/2 c Ketchup

Simmer briefly and allow time for flavors to blend.

—North Carolina: Western VI (Smoked Pork)

1 1/2 c Brown sugar
1 c Onion, finely chopped
1/2 c Butter
2 ea Cloves garlic, minced
1 c Ketchup
1/2 c Vinegar
1 ea Small bottle Heinz 57 Sauce
1 tb Dry mustard
1 tb Celery seed
-Red Pepper Flakes to taste

Caramelize butter and sugar until bubbly. Add vinegar and whisk. Add rest of ingredients and simmer until thickened.

—Old-Fashioned Barbeque Sauce

4 c Ketchup
1/2 c Horseradish
1/2 c Mustard, ground
2 ts Salt
1/2 c Cider vinegar
1 ts Black pepper, fresh ground
1/8 c Honey
1 tb Sugar
1/2 c Worcestershire sauce
1 ea Garlic, clove, crushed
2 tb Tabasco sauce
1 ts Sage

Combine all ingredients in a saucepan. Bring to a boil while stirring constantly. Set aside and let cool to room temperature. Use for basting spareribs and as a general-purpose barbeque sauce for hamburgers, pork, *etc.*

—Oriental BBQ Sauce

4 T Toasted sesame seeds
1/3 c Oil
1 T Peanut butter
1/3 c Sherry
4 T Brown sugar
1 t Grated ginger (amount ??)
2 T Curry powder
1 T Minced garlic
1/2 c Soy sauce
4 Green onions chopped, white
1 T Pepper

Place first 8 items in blender and blend 45 seconds. Stir into bowl with ginger, garlic & onions. Use to marinate chicken.

—Outrageous Ham Steak Sauce

3/4 c Ketchup
2 T Mustard, Prepared

1/4 c Cider vinegar
1/4 c Sugar, dark brown
2 t Worcestershire sauce
1/2 t Salt
1/2 t Hot pepper sauce

Cook sauce uncovered for 15 minutes. Marinate ham in sauce for 1/2 hour or longer, grill, broil, or fry ham steak basting with the sauce as needed. Very Good!!

—Georgian Moppin' Sauce

-FOR POULTRY AND PORK---

1 t Salt
1/3 c Water
1 T Hungarian sweet paprika
2 T Worcestershire sauce
1/4 t Cayenne pepper
1/3 c Red wine vinegar
1/4 t Dry mustard
1/4 c Unsalted butter; cut in bits
1/2 t Freshly ground pepper

In a medium saucepan, combine the dry ingredients with the water. Heat to boiling; remove from heat. Add the Worcestershire sauce and vinegar. Stir in the butter. Makes about 1-1/4 cups.

—Phoenix Brand Championship BBQ Sauce

1/2 Onion — minced
4 Cloves garlic — minced
3/4 c Whiskey
2 c Ketchup
1/3 c Vinegar
1/4 c Worcestershire sauce
1/2 c Brown sugar — packed
3/4 c Molasses
1/2 ts Pepper
1/2 tb Salt
1/4 c Tomato paste
2 tb Liquid Barbecue SmokeAE —
1/3 ts Hot sauce — to taste

To taste

Combine onion, garlic and whiskey in a 3-quart saucepan. Saute until onion and garlic are translucent, about 10 min. Remove from heat and light mixture, flame for 20 seconds. Add all remaining ingredients. Bring to boil, then turn down mixture to a medium simmer. Simmer 20 min., stirring constantly. Run sauce through a medium strainer to remove onion and garlic bits if you prefer a smoother sauce. Makes 4 cups. This sauce get better with age so make it a day or two before use. Keep refrigerated

—Pineapple Barbecue Glaze

3 oz Pineapple juice, frozen
1/4 c Orange marmalade
-concentrate
2 tb A-1 (tm) Steak Sauce

In a saucepan, combine all ingredients. Bring to boiling. Use to baste poultry or pork, last 10 minutes of grilling.

—Pineapple Cranberry Barbecue Sauce

1 ea 12 oz jar of pineapple
-canned
1/2 c Chili sauce
1/2 c Cranberry sauce, whole,
1/3 c Vinegar

Combine all ingredients. Use to baste pork, poultry or sweet potatoes last 15 minutes of grilling. Heat and pass remainder.

—Pineapple Willie's Jack Daniel's BBQ Sauce

1/2 lg Onion, minced
3/4 c Molasses
4 Cloves Garlic, minced
1/2 ts Black Pepper
3/4 c Jack Daniel's Whiskey
1/2 tb Salt
2 c Catsup
1/4 c Tomato Paste
1/3 c Vinegar
2 tb Liquid Smoke
1/4 c Worcestershire Sauce
1/3 ts Tabasco

1/2 c Brown Sugar, packed

Combine onion, garlic, and Jack Daniel's Whiskey in a 3-quart saucepan. Saute' until onion and garlic are translucent, approximately 10 minutes. Remove from heat and light mixture; flame for 20 seconds. Add all remaining ingredients. Bring to a boil, then turn down to a medium simmer. Simmer 20 minutes, stirring constantly. Run sauce through a medium strainer to remove onion and garlic bits if you prefer a smoother sauce. Cool and enjoy. NOTE: This sauce gets better with age. If time permits, keep it in the refrigerator a day or so to develop a deeper, richer taste.

—Secret Basting Sauce

1 c Texas beer
1/4 c Wine vinegar
2 tb Liquid smoke
1/4 ts Tabasco
2 tb Soy Sauce

Mix all ingredients in a shaker-type bottle. Shake liberally on ribs, chops, *etc.* while cooking.

From the kitchen of Kathy Pitts Bryan, TX

—Plum Bar-B-Que Sauce

1/4 c Onion; Chopped — 1 small
16 1/2 oz Purple Plums; 1 cn — *
1/4 c Butter Or Margarine
6 oz Frozen Lemonade; Thawed — 1
1/4 c Chile Sauce
2 ts Mustard — Dijon-style

* Plums should be drained, pitted and finely chopped.

Cook onion in margarine in 2-quart saucepan stirring occasionally, until tender, about 2 minutes. Stir in remaining ingredients. Heat to boiling; reduce heat to low. Simmer, uncovered, 15 minutes, stirring occasionally. Makes about 2 cups of sauce.

—Polynesian Teriyaki Sauce

1/2 c Soy Sauce
1/4 ts Garlic powder
1/3 c Apricot-Pineapple preserves
1 tb Cornstarch

1/2 ts Ginger
1/4 c Water

Combine first four ingredients in saucepan and bring to a boil slowly. While sauce is cooking, combine cornstarch and water and add to sauce. Cook until sauce thickens.

—Pop's BBQ Sauce

Pop's BBQ Sauce
1 ts Dried oregano leaves,
2 tb Corn oil
1 c Catsup
2 c Chopped onion
1 c Chili sauce
6-10 cloves garlic, minced
1/2 c Unsulphured molasses
3 tb Worcestershire sauce
2 tb Cider vinegar
1 ts Cracked black pepper
6-10 drops red-pepper sauce

In medium saucepan heat oil over medium heat. Add onion and garlic, reduce heat to low and cook about 10 minutes, stirring frequently. Add Worcestershire sauce, pepper and oregano; simmer 10 additional minutes, stirring frequently. In bowl mix catsup, chili sauce, molasses and vinegar; blend into onion mixture and simmer 30-40 minutes, stirring frequently. Blend in red-pepper sauce. Apply to meats during last 5-10 minutes of grilling. Use immediately or cool and refrigerate up to four weeks.

—Pork BBQ Sauce

1 c Onion, finely minced
2 tb Worcestershire sauce
3/4 c Garlic, finely minced
2 1/2 tb Mustard
2 tb Tiger sauce

Blend together all ingredients. The technique used was to stab large holes in a pork roast, massage the sauce into the holes produced and marinate overnight.

—BBQ Sauce

***SEASONING MIX ***

3/4 c Dry roasted pecans —
1 1/2 ts Black pepper

Chopped

- 1 ts Onion powder
- 5 tb Orange juice
- 1/2 ts White pepper
- 1/2 Orange
- 1 ts Salt
- 2 ts Lemon juice
- 1 ts Garlic powder
- 1/4 Lemon
- 1/2 ts Cayenne
- 2 tb Garlic — minced
- 1/2 lb Bacon — minced
- 1 ts Tabasco sauce
- 1 1/2 c Onions — chopped
- 4 tb Butter
- 2 c Pork, beef or chicken stock

Rind and pulp
1 1/2 c Chili sauce

Rind and pulp
1 c Honey

Combine the seasoning mix ingredients in a small bowl and set aside. In a 2 Qt. saucepan, fry the bacon over high heat until crisp. Stir in the onions, cover pan, and continue cooking until onions are dark brown but not burned, about 8 to 10 min., stirring occasionally. Stir in the seasoning mix and cook about 1 min. Add the stock, chili sauce, honey, pecans, orange juice, lemon juice, orange and lemon rinds and pulp, garlic and Tabasco, stirring well. Reduce heat to low continue cooking about 10 min. stirring frequently. Remove orange and lemon rinds. Continue cooking and stirring about 15 more min. to let flavors marry. Add the butter and stir until melted. Remove from heat. Let cool about 30 min. then pour into food processor and process until pecans and bacon are finely chopped. This sauce may be used to BBQ Chicken, pork or ribs. Makes 5 cups.

—Pungent BBQ Sauce

1 c Olive oil
1 tb Basil
6 Cl Garlic; chopped
1 tb Chili powder
1 c Onion; minced
1/4 c Parsley; chopped
1 c Green pepper; minced
1 c Red wine
1 c Tomatoes peeled and chopped
1 c Beef stock
2 Celery; minced
1 c Tomato puree
2 tb Red wine vinegar
1 1/2 ts Salt
2 ts Pepper

Saute the garlic in the oil until browned and almost crisp. Add the onions and cook until tender but not browned. Add green pepper, tomatoes, celery, basil, chili powder, stock and vinegar. Cover and let simmer for 40 min., then run the mixture through a blender or food processor. Add the remaining ingredients and simmer for at least 10 min., the longer this sauce simmers the better it makes it. To serve this sauce can be used either hot or cold for basting or serving on the table. Makes 5 1/2 cups and can be stored in the refrigerator covered.

—Quick BBQ Sauce

1/4 c Onion — finely chopped
2 tb Butter
1 c Ketchup
1/4 c Brown sugar
1/4 c Lemon juice
1 tb Worcestershire sauce
1 ts Mustard
1 Clove garlic — finely
1/2 ts Tabasco sauce — to taste

In a small saucepan, cook onion and garlic in butter until tender. Add remaining ingredients bring to boil. Reduce heat, simmer uncovered 15 to 20 min. Use as a basting sauce for chicken, pork or beef. Can be made in microwave.

—Ranch Barbeque Sauce

1 c Catsup
1 ts Salt
1/3 c Worcestershire sauce
1 ds Tabasco sauce
1 ts Chili powder
1 c Water

Combine all ingredients. Heat to boiling; simmer 30 minutes. If sauce gets too thick, add small amount of water. Use to baste ribs, *etc.*

—Rattlesnake Club Barbeque Sauce

1 1/2 c Ketchup
1 tb Molasses
1/2 c Prepared chili sauce
1 tb Red wine vinegar
1/4 c Prepared steak sauce
1 tb Jalapeno pepper; minced
3 tb Dry mustard
1 tb Garlic juice
2 tb Prepared horseradish
1 tb Tabasco sauce

Add hot pepper sauce to taste. (Can be prepared up to 1 week in advance. Cover and chill. Bring to room temperature to serve.) I have also made a great brisket that I got general directions for from my cousin in TX who competes in brisket cook-offs. I ate his once and it was fantastic, melted in your mouth. I have tried to duplicate it and have come close. Here it is: Mix

together apple juice, Italian dressing, liquid smoke and inject into brisket (or poke holes in it and marinate in stuff overnight) When you smoke it, wrap it in aluminum foil for at least the first half of smoking time. This is the secret to being tender. Unwrap for the last hour or two to brown. Serve with barbecue sauce.

—Really Simple Barbeque Sauce

1 ea Onion, finely chopped
3 tb Worcestershire sauce
2 tb Fat or cooking oil
1/2 c Water
2 tb Vinegar
1/2 ts Tabasco sauce
2 tb Brown sugar
4 tb Lemon juice
1 c Catsup
-salt to taste

Brown onion in the oil and add remaining ingredients. Simmer for 30 minutes. Transfer to a blender and thoroughly blend, making a smooth sauce, ready for beef, chicken, pork, or little fuzzy lambs...

—Red Hot Barbecue Sauce

1/4 c Molasses
1/2 c Pineapple juice
1/4 c Prepared mustard
1/4 c Worcestershire sauce
1/4 c Packed brown sugar
1/2 ts Tabasco sauce
3/4 c Vinegar

Put molasses, mustard, and brown sugar into a small bowl; stir to mix well. Add remaining ingredients; mix well. Makes about 2 cups.

—Red's Basting Sauce

2 tb Chili powder
1 Beer
1/2 ts Cayenne pepper
1 pt Vegetable oil
1 lb Butter
4 Lemon ; quartered
2 Onions ; peeled/thick sliced

1/4 c Worcestershire sauce
5 Cl Garlic ; peeled and crush
2 Bay leaves
1 bn Parsley sprigs ; chopped

Recipe by: Chile Pepper Magazine - Sep/Oct 1990 Melt the butter, add the onions and garlic, and saute for 4 to 5 minutes to soften. Add the beer, squeeze in the lemon juice, and add the lemon rinds t the pot. When the foam subsides, add all of the remaining ingredients and bring to a boil. Reduce the heat to a medium low and simmer for 20 minutes. Keep baste warm, adding beer and oil as needed. By the way, you'll notice that there are no tomatoes, ketchup, or sugar in this recipe. All of these things caramelize and burn quickly, giving the meat a nasty taste.