

BARBECUE SAUCES, GLAZES, MARINADES

Sauces and glazes add a special touch of flavor to make any barbecue a unique experience. Sauces should enhance the taste of meat, not overcome it. Better cooks generally prefer to add sauces and glazes during the last few minutes of barbecuing. You then get two taste sensations . . . the meat and the sauce, each distinctly. Marinades on the other hand, are used before cooking to give a very different flavor to meat. Marinate your barbecue meat for a period of from a few hours to overnight depending on your taste.

SAUCES

Barbecue Sauce

- 2 bottles catsup (28 oz.)
- 1 bottle chili sauce (12 oz.)
- 1½ cups wine vinegar
- 1 cup lemon juice (fresh)
- ½ cup steak sauce
- ¼ cup Worcestershire sauce
- 1/3 cup prepared mustard
- 1 tablespoon dry mustard
- 1½ cups brown sugar
- 1 tablespoon soy sauce
- 2 tablespoons salad oil
- 12 ounces beer
- 2 tablespoons fresh black pepper

Dash of Tobasco sauce

- 2 crushed garlic cloves

MAKES 3 QUARTS, ADD TO MEAT DURING LAST FEW MINUTES OF BARBECUING.

Baster's Sauce

- 1-1/3 cups wine vinegar
- 1-1/3 cups fresh lemon juice
- 1-1/3 cups salad oil
- 1 tablespoon soy sauce

salt & pepper to taste

MAKES 1 QUART, ADD TO MEAT DURING LAST FEW MINUTES OF BARBECUING.

Beer Barbecue Sauce

- 4 cups beer
- 4 cups chili sauce
- 2 tablespoons Worcestershire Sauce
- ¼ cup salad oil
- 2 small onions, chopped
- 2 garlic cloves, chopped
- 4 ounces lemon juice
- 2 tablespoons salt

MAKES 2 QUARTS. SAUTE ONIONS AND GARLIC IN HEATED OIL UNTIL SOFT. ADD OTHER INGREDIENTS AND COOK AT MEDIUM HEAT FOR ABOUT 5 MINUTES, OR UNTIL SAUCE BUBBLES, ADD DURING LAST FEW MINUTES OF BARBECUING.

Pineapple Glaze

- 24 ounces crushed pineapple
- 3 cups brown sugar
- 3 lemons (juice)
- 1 tablespoon dry mustard
- 3 tablespoons prepared mustard
- 1 teaspoon salt

DRAIN PINEAPPLE, SAVING SYRUP. BLEND INGREDIENTS UNTIL SMOOTH. ADD PINEAPPLE SYRUP TO SPREADING CONSISTENCY. MAKES ABOUT 1 QUART. ADD DURING LAST FEW MINUTES OF BARBECUING.

Barbecue Marinade

- 2/3 cup fresh lemon juice
- 1/2 cup salad oil
- 1½ cups soy sauce
- 4 tablespoons dry mustard
- 4½ teaspoons salt
- 1 cup wine vinegar
- 2 tablespoons fresh black pepper
- 1 tablespoon parsley flakes
- 4 crushed garlic cloves

MAKES ABOUT 1½ QUARTS. SOAK MEAT IN MARINADE FOR SEVERAL HOURS OR OVERNIGHT. BRUSH WITH MARINADE DURING BARBECUING.

BARBECUE HICKORY-SMOKED FLAVOR

Wrap fistful of dry hickory in foil. Add holes to foil with a fork and place over the hot coals of the open barbecue grill. Smoke will last for about 30 minutes and adds hickory flavor.

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