



E–Cookbooks Recipe Sampler

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Barbecue Recipe Sampler

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Beer Barbecue Sauce

1 cup Prepared barbecue sauce
1 cup Ketchup
2/3 cup Beer
1/4 cup Honey or Molasses
2 tablespoons Lemon juice
2 tablespoons Red wine vinegar
2 tablespoons Dijon mustard
1 tablespoon Worcestershire sauce
1 teaspoon Hot pepper sauce
1/2 teaspoon Pepper
2 Garlic cloves, minced
2 Onions, finely chopped

In large bowl, combine barbecue sauce, ketchup, beer, honey, lemon juice, vinegar, mustard, Worcestershire sauce, hot pepper sauce, pepper, garlic and onions. Place food in marinade and let stand at room temperature for up to 2 hours or in refrigerator overnight. When ready to cook, remove food and place marinade in saucepan and cook for 10 minutes or until thickened. Use as sauce for basting or serving with cooked food.

Honey Spiced BBQ Sauce

1 1/4 Cup Catchup
2/3 Cup Salad oil
3/4 Cup Vinegar
5 Tablespoons Worcestershire sauce
1 Cup Honey
2 Tablespoon Dry mustard
3 Teaspoon Ginger, fresh grated
1 Lemon, sliced thinly
3 Tablespoons Butter

Combine all ingredients in a saucepan and heat to blend together.
Remove lemon peel before basting.

Jack Daniel's Grilling Sauce

1/2 cup pineapple juice
3 tablespoons soy sauce
1–1/2 teaspoon garlic powder
1/4 cup Jack Daniel's Whiskey

Combine all ingredients and mix well. Dip meat in sauce and place on grill over hot coals. When meat is turned, brush with sauce. Grill to desired degree of doneness. Just before meat is removed from grill, brush again with sauce. Makes enough for 8 servings.

Watermelon Barbecue Sauce

- 1 – 6 Pound Seedless Watermelon chunk
- 8 Ounces Tomato Paste
- 1 Tablespoon Onion Powder
- 1 Tablespoon Garlic Powder
- 2 Cups Firmly packed brown sugar
- 1/2 Cup Sherry
- 2 Teaspoons Lemon juice
- 1 Teaspoon Liquid smoke

Cut the melon into pieces and place in a saucepan. Cook it uncovered over medium heat until the melon is the consistency of applesauce (approximately 2–3 hours). Stir it occasionally. Add remaining ingredients. Simmer uncovered over low heat for 2 hours. Allow to cool to room temperature before using.

Tennessee BBQ Sauce

1 Cup Catsup
1/2 Cup Vinegar
1/4 Cup Worcestershire sauce
2 Cup Water
1 Onions, chopped
1/2 Cup Brown sugar
1 Teaspoon Celery seed
1/2 Teaspoon Salt

Combine ingredients in small saucepan and bring to boil. Simmer until reduced to thick sauce, stirring occasionally.

Molasses Orange Barbecue Sauce

- 1 Can Tomato soup, condensed (10 3/4 Ounce)
- 1 Can Tomato sauce, 8 Ounce can
- 1/2 Cup Molasses, light
- 1/2 Cup Vinegar
- 1/2 Cup Brown sugar, packed
- 1/4 Cup Vegetable oil
- 1 Tablespoon Minced onion, instant
- 1 Tablespoon Seasoned salt
- 1 Tablespoon Dry mustard
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon Orange peel, finely shredded
- 1–1/2 Teaspoon Paprika
- 1/2 Teaspoon Pepper, black
- 1/4 Teaspoon Garlic powder

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.

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