

Introduction

TheRecipeForCooking has gathered some of the best recipes for barbecue sauces, rubs, mop sauces, and marinades that can be found. The most popular sauces and rubs are from North Carolina, South Carolina, Memphis, Georgia, Missouri, Louisiana, and Texas. There are also rubs and marinades from the Caribbean region such as jerk seasoning and Adobo from Mexico.

We hope you enjoy them and that the recipes make your grilling experience memorable. Please visit TheRecipeForCooking for more recipes and food tips.

<http://therecipeforcooking.com/>

51 Barbecue Sauces, Rubs, Mops, and Marinades

What Is Barbecue?

There is **no short answer to that question**. Barbecue is different things to different folks. Where I grew up (Indiana) barbecue meant simply to cook over coals. Usually, that meant charcoal or hardwood coals. There was hardly any sauce used. You can bet that is not what the majority of U.S. citizens call barbecue. What I'm trying to say is, it depends on where you come from. What your mother or dad cooked when you were growing up is probably what you like today.

NOTE

Many barbecue champions are probably going to stand up and say that barbecue is actually slow cooking (8 hours plus) over coals with the addition of smoke, secret mops, rubs and sauces. **There is a difference between grilling and barbecuing but I'm only talking about what barbecue is to those who don't have 8 hours or more to invest in cooking that championship masterpiece.**

Cooking over coals is certainly at the heart of barbecuing. Barbecuing, in this sense, adds flavor by smoking. Many good barbecue cooks add different types of wood chips to add flavor to their creations. Hickory, oak, alder, apple, and cherry are just a few of the many choices. The bottom line is that barbecuing adds a flavor to meat that is not naturally found otherwise. It complements the flavor and awakens the senses.

Sauces

Cooking over coals with the addition of smoke is just the start. Barbecuing is also many other things. To most people, it is finished with a sauce that adds even more dimensions to the finished product. The sauces may be tomato, vinegar, or mustard based. They are usually sweetened in some way with brown sugar, honey, or molasses. Sauces are almost endless in variety. Onions, peppers, herbs, spices, lemons and other fruit juices, soy sauce, hot sauce and Worcestershire sauce are just a few ingredients that can be added.

Many backyard chefs are the envy of the neighborhood because they have concocted the ultimate “killer barbecue sauce”. At any rate, a good sauce has just the right balance of sweet, sour and hot to complement the dish. A good sauce will form a glaze and should be applied during the last 5 to 10 minutes of the cooking process.

Rubs

Rubs are used in many localities to flavor the barbecue. They are a mixture of herbs, spices, salt, pepper, and sometimes sugar and they are not always dry. Some have ingredients such as prepared mustard or minced peppers and onions.

A rub can be used to add flavor and/or as a marinade. It is applied to the meat just before cooking for flavor or as much as 24 hours prior to marinate and stored under refrigeration.

Hey! - - - This stuff is getting complicated! But there’s more.

Mops Sauces

Mops are highly flavored liquids used to add flavor and moisture to meats during the cooking process. There is no need to worry about burning since they contain no added sugar. Most mop sauces are vinegar based with salt, black pepper, and pepper flakes with other ingredients. Some contain apple juice or cider and others contain citrus juices.

Marinades

Marinades contain acids that break down tissue and tenderize the meat. Many times they are used simply to enhance flavor. Marinades may be citrus, fruit or vinegar based among others. Marinating may take from 10 minutes to 24 hours depending on the dish.

The Barbecue Pantry

Dry Ingredients

Brown sugar

Sugar

Garlic powder

Onion powder

Rosemary

Thyme

Oregano

Cumin

Coriander

Celery seed

Allspice

Cloves

Ground clove

Chili powder

Paprika

Cayenne pepper

Black pepper

Red pepper flakes

Mustard

Cinnamon

Ginger

Bay leaves

Salt

Kosher salt

Onions

Pantry

Tomato sauce
Ketchup
Mustard
Dijon mustard
Honey
Molasses
Worcestershire sauce
Soy sauce
Beef stock
Chicken stock
Olive oil
Vegetable oil
Peanut oil
Hot sauce
Liquid smoke
Bourbon
Cider vinegar
Distilled vinegar
Red wine vinegar
White wine vinegar
Balsamic vinegar

Refrigerator

Lemons
Limes
Oranges
Apple cider or juice
Green peppers
Red peppers
Hot peppers
Celery
Garlic

Parsley
Basil

About The Recipes

Most of the barbecue sauce recipes contained in this book should be applied during the last 5 to 15 minutes of cooking if prepared on a grill. If you are preparing the meat in your oven, the sauce may be applied during the last 20 to 30 minutes of cooking. You can also use extra sauce, cover and bake in a 350-degree oven.

Mop sauces can be applied throughout the cooking process.

Rub are generally applied the night before and refrigerated over night. Usually, a sauce is applied over the rub during the last 5 to 15 minutes of cooking.

Enjoy!

Honey BBQ Sauce

Best for Chicken and Pork

- 1 tbs. vegetable oil
- ½ c onion, minced
- 1 8 oz can tomato sauce
- ½ c. honey
- 2 tbs. cider or sherry wine vinegar
- 2 tbs. fresh parsley, minced
- 1 Clove garlic, minced
- 1 tbs. Worcestershire sauce
- ¼ Tsp. pepper
- 1/8 Tsp. cayenne

1. Heat oil in medium skillet. Add onion and garlic and sauté on medium-high heat until onion is transparent.
2. Add remaining ingredients and simmer for 5 minutes. Remove from heat. Makes 1 cup.

NOTES

Homestyle Barbecue Sauce

Best for Beef

- 2 tbs. Butter
- $\frac{3}{4}$ c Ketchup
- $\frac{1}{2}$ c Beef stock
- 2 tbs. Worcestershire Sauce
- 2 tbs. Lemon juice
- 2 tbs. Red wine vinegar
- $\frac{1}{2}$ c Onion, chopped
- $\frac{1}{4}$ c Brown sugar
- 1 $\frac{1}{2}$ tsp. Dry mustard
- $\frac{1}{2}$ tsp. black peppercorns, cracked or black pepper

1. In saucepan, cook onion in butter until softened.
2. Add remaining ingredients; bring to boil. Reduce heat and simmer 15-20 minutes. Makes 1 $\frac{1}{2}$ cups.

NOTES

North Carolina BBQ Sauce

Best for Pork

- 1 c Apple cider vinegar
- 2 tsp. Red pepper
- $\frac{3}{4}$ c Water
- 1 tsp. Sugar
- $\frac{2}{3}$ c Minced onions
- 1 Bay leaf
- 1 Clove garlic, crushed
- $\frac{2}{3}$ tsp. Thyme
- $\frac{1}{2}$ tsp. Salt
- 3 tbs. Peanut oil
- 1 tsp. Black pepper

Combine all the ingredients in a small saucepan. Bring to a rapid boil, then simmer for 5 minutes. Remove from heat, cool, and store in the refrigerator.

NOTES

Real Man Barbecue Sauce

Best for Beef

- 2 ¼ c Ketchup
- ½ tsp. Garlic powder
- 2 ¼ c Water
- 2 tsp. Instant beef broth or cubes
- 1 ¼ tsp. Dry mustard
- 1 tbs. Chile powder
- 1 tsp. Black pepper
- ¼ tsp. Cayenne powder
- 2 tsp. Worcestershire sauce
- 2 dashes hot sauce
- 3 tbs. Brown sugar
- 1 tbs. Lemon juice
- ½ tsp. Liquid smoke

1. Bring all ingredients to a boil. Reduce heat to low and simmer, stirring occasionally, for 15 minutes.
2. Cool and refrigerate. Makes 1 quart.

NOTES

Hard Stuff Barbecue Sauce

Best for Beef and Pork

- $\frac{3}{4}$ c Ketchup
- $\frac{1}{2}$ c Maple syrup
- $\frac{1}{4}$ c Vegetable oil
- $\frac{1}{4}$ c Bourbon
- 2 tbs. Cider vinegar
- 2 tbs. Dijon mustard

In a medium bowl, combine all ingredients. Whisk to blend well.

NOTES

Mom's Bar-B-Q Sauce

Best for Beef, Pork and Chicken

- 4 tbs. Sugar
- ½ tsp. Chili powder
- ½ tsp. Allspice
- ½ tsp. Black pepper
- ½ tsp. Vinegar
- 1 c Catsup
- 2 c Water
- 1 tsp. Lemon juice
- Pinch of red pepper

Add all ingredients bring to boil.

NOTES

Golden Barbecue Sauce

Best for Pork

- ¼ c Sugar
- 2 tbs. Cornstarch
- ½ tsp. Allspice
- ½ tsp. Ground cloves
- 1 c Orange Juice
- 2 tbs. Vinegar
- 4 tbs. Butter

1. Combine sugar, cornstarch, allspice and cloves in a small saucepan.
2. Slowly stir in orange juice and vinegar. Stir constantly over medium heat until sauce thickens. Boil for three minutes.
3. Stir in butter.

NOTES

Golden Barbecue Sauce 2

Best for Pork

- ½ c prepared mustard
- 1 tsp. Salt
- ¼ tsp. Pepper
- ½ c Honey
- ½ tsp. Rosemary leaves

1. Combine all ingredients.
2. Simmer for 5 minutes to blend flavors

NOTES

Georgia Style Barbecue Sauce

Best for Beef

- 1 ½ c Catsup
- 1 c Cider vinegar
- 1/3 c Vegetable oil
- 1/3 c Worcestershire sauce
- ½ c Brown sugar; firmly packed
- 3 tbs. Prepared yellow mustard
- 3 cloves Garlic; minced
- 1 Lemon; cut in half

1. In a saucepan, combine catsup, vinegar, oil, Worcestershire sauce, brown sugar, mustard, and garlic. Squeeze lemon juice into sauce and add 1 lemon half.
2. Heat slowly for about 10 minutes. Sauce does not have to reach the boil, but heating blends flavor.
3. Heat additional sauce and serve as a table sauce. Makes about 3 cups.

NOTES

Easy Barbecue Sauce

Beef, Pork or Chicken

- 1 c Catsup
- 1 c Water
- ½ Onion, finely chopped or
- 8 drops Tabasco sauce or hot pepper sauce
- ¼ c Cider vinegar
- 2 tbs. Light brown sugar
- 1 tsp. Paprika
- ¾ tsp. Liquid smoke, or to taste
- 1/8 tsp. Celery seed, grated

1. Combine ingredients in saucepan. Bring to a simmering stage.
2. Simmer about 15 minutes to blend flavors and thicken slightly.

NOTES

Eastern North Carolina Style Barbecue Sauce

Use for Pork

- 1 c White vinegar
- 1 c Cider vinegar
- 1 tbs. Sugar
- 1 tbs. Crushed red pepper flakes
- 1 tbs. Tabasco sauce
- Salt, to taste
- Black pepper, to taste

Blend all ingredients. Keeps 2 months covered.

NOTES

Shook Up Barbecue Sauce

Beef, Pork or Chicken

- 3 tbs. Catsup
- 2 tbs. Vinegar
- 1 tsp. Lemon juice
- 2 tbs. Worcestershire sauce
- 4 tbs. Water
- 2 tbs. Cooking oil
- 3 tbs. Brown sugar
- 1 tsp. Salt
- 1 tsp. Dry mustard
- 1 tsp. Chili powder
- 1 tsp. Paprika
- ½ tsp. Red pepper

1. Combine all ingredients in a quart jar; shake well.
2. Refrigerate until ready to use as a basting sauce for barbecue chicken, beef or pork.

NOTES

Hot Honey BBQ Wing Sauce

Use for Chicken

- ½ c Honey
- 1 oz Tobasco sauce
- 3 tbs. Soy Sauce
- ½ c Mustard
- 5 tbs. Pepper flakes
- ½ c Vinegar
- ½ c ketchup
- 2 oz Whiskey
- 2 tbs. Peanut oil

1. Blend all ingredients in a saucepan.
2. Bring slowly to a boil.

NOTES

Kickoff Barbecue Sauce

Beef, Pork or Chicken

- 2 c Ketchup
- 1 c Table mustard
- 1/3 c Worcestershire sauce
- 1 tbs. Curry powder
- 1 tbs. Liquid smoke
- 1 tsp. Cumin
- 1 tsp. Tobasco
- 1/2 c Honey

1. Blend all ingredients in a saucepan.
2. Bring to a simmer. (Makes Sauce for 20 servings)

NOTES

Tarragon Chili Sauce

Pork

- 3 c Ketchup
- ¼ c Sugar
- ½ c Tarragon Vinegar
- 1 Medium onion, minced
- 2 tbs. Worcestershire sauce
- 2 tbs. Chili powder
- 1 tbs. Cayenne
- 1 tbs. Garlic salt

1. Blend all ingredients in a saucepan.
2. Heat and simmer for 10 minutes stirring frequently.

NOTES

Damn Tasty Rib Sauce

Pork

- 3 tbs. Olive oil
- 4 Cloves garlic, minced
- 1/3 c Brown sugar, packed
- 1/4 c Cider vinegar
- 2/3 c Chicken stock
- 1/4 c Tomato paste or ketchup
- 3 tbs. Dijon Mustard
- 2 tbs. Soy Sauce
- 1 tbs. Red pepper flakes

1. In a heavy saucepan over medium heat sauté garlic 2 to 3 minutes. Do not allow the garlic to burn.
2. Whisk in remaining ingredients, reduce heat to low; simmer 15 minutes, until the mixture thickens. Stir occasionally.

NOTES

Adobo Sauce (Mexican Marinade)

Pork or Chicken

- 3 Oranges
- 1 Lime
- 2 To 3 canned chipotle chilies
- 3 Cloves garlic (1 tbs.)
- 2 tsp. Dried oregano
- ½ tsp. Cumin seed
- ½ tsp. Black pepper, to taste
- 2 tbs. Wine vinegar

1. Juice the oranges and lime. Finely chop chilies and garlic.
2. Place citrus juices, chilies, garlic, oregano, cumin, black pepper, vinegar and salt in blender and puree until smooth.

Makes enough marinade for 1 1/2 to 2 LB meat.

NOTES

Honey Spiced BBQ Sauce

Pork or Chicken

- 1 ¼ c Ketchup
- 2/3 c Vegetable oil
- ¾ c Vinegar
- 5 tbs. Worcestershire sauce
- 1 c Honey
- 2 tbs. Dry mustard
- 3 tsp. Ginger, fresh grated
- 1 Lemon, sliced thinly
- 3 tbs. Butter

Combine all ingredients in a saucepan and heat to blend.

NOTES

Chili Barbecue Sauce

Beef, Pork or Chicken

- 1 ½ c Tomato juice
- 1/3 c Brown sugar
- 1 Onion slice, thick
- ¼ Green pepper seeded
- 1 Celery stalk
- 1 Garlic clove, peeled
- ¼ c Cider vinegar
- 1 tsp. Chili powder
- 1 tbs. Prepared mustard

1. Combine ingredients in a saucepan and simmer 30 minutes.
2. Remove and discard onion, green pepper, celery, and garlic or puree them in a blender.

NOTES

Hot Georgia BBQ Sauce

Beef, Pork or Chicken

- ½ c Lemon juice
- ¼ c Ketchup
- 1 tbs. Brown sugar
- 1 tsp. Dry mustard
- ½ tsp. Pepper
- ½ tsp. Onion powder
- 1 tsp. Tabasco sauce
- 1/3 c Vinegar
- ¼ c Water
- 1 tsp. Salt
- 1 tsp. Paprika
- ½ tsp. Cayenne
- 1/8 tsp. Garlic powder
- 2 tbs. Butter

1. Combine all ingredients in a saucepan.
2. Simmer 5 minutes.

NOTES

Missouri Barbecue Sauce

Beef, Pork or Chicken

- 2 tbs. Vegetable Oil
- $\frac{3}{4}$ c Cider vinegar
- 1 tsp. Garlic; finely minced
- $\frac{1}{2}$ tsp. Sugar
- 1 tbs. Chili powder
- 1 tsp. Dry mustard
- 1 tsp. Paprika
- $\frac{1}{2}$ tsp. Ground cumin

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

NOTES

Molasses Orange Barbecue Sauce

Pork or Chicken

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

1. In a saucepan, combine all ingredients.
2. Bring to a boil; reduce heat and simmer uncovered for 20 minutes.

NOTES

Mustard Based Central South Carolina BBQ Sauce

Pork or Chicken

- 3 tbs. Peanut oil
- 2 Cloves garlic, minced
- 1 Onion, minced
- ½ c Catsup
- 1/3 c Apple cider vinegar
- 2 tbs. Lemon juice
- 2 tbs. Honey
- 1 tbs. Brown sugar
- 2 tsp. Dry Mustard
- 1 tsp. Ginger
- 1 pinch Salt

Combine ingredients and set aside. Baste with this sauce during the last 4-10 minutes.

NOTES

Mustard BBQ Sauce

Pork or Chicken

- 2 tbs. Vegetable Oil
- 1 lg. Onion, chopped
- 4 Cloves garlic, minced
- 1 c Tomato sauce
- ¼ c Vinegar
- 2 tbs. Maple syrup
- 2 tbs. Molasses
- ½ c Dijon mustard
- 2 tbs. Worcestershire sauce
- 1 tbs. Tabasco sauce
- ½ tsp. Pepper
- ¼ Peeled and seeded lemon, chopped
- 1 tsp. Cumin
- 1 tsp. Coriander
- ½ tsp. Ginger
- ¼ tsp. Paprika

1. Sauté onions and garlic in oil over low heat for 3 min.
2. Add remaining ingredients and cook for 10 more min.
3. Baste meat during last 10-15 min. of grilling. Makes 2 ½ to 3 cups.

NOTES

North Carolina BBQ Sauce

1 ½ c Brown sugar
½ c Butter
1 c Ketchup
1 sm. Heinz 57 Sauce
1 tbs. Celery seed
1 c Onion, chopped
1 clove Garlic
½ c Vinegar
1 tbs. Dry mustard
Red pepper flakes

1. Heat butter and sugar until bubbly.
2. Add vinegar and whisk until lumps are gone.
3. Add all other ingredients and cook over low heat until thickened. Red pepper flakes can be added to taste.

NOTES

North Carolina Style Barbecue Sauce

Pork

- 1 c Cider vinegar
- 1 c White vinegar
- 2 tbs. Ketchup
- 1 tbs. Sugar
- 1 tbs. Tabasco sauce
- Black pepper
- 1 tbs. Red pepper flakes, crushed
- Salt, to taste

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

NOTES

North Carolina: Eastern Style Lemon Mop

Pork

- 1 c Cider vinegar
- ½ c Water
- 3 tbs. Lemon juice
- 3 tbs. Butter
- 1 tsp. Cayenne
- 2 tsp. Tabasco
- 2 tbs. Worcestershire Sauce
- 2 tbs. Sugar

Mix thoroughly and allow time for flavors to blend.

NOTES

North Carolina: Eastern Style Sweet and Sour

Pork

- 2 c Cider vinegar
- 1 c Brown sugar
- 1 c Mustard
- ½ tsp. Cayenne pepper
- 1 ½ tsp. Black pepper
- ½ tsp. Salt
- 1 tbs. Worcestershire Sauce
- 1 tsp. Tabasco Sauce

Mix thoroughly and allow time for flavors to blend.

NOTES

All-South Barbecue Rub

Beef, Pork or Chicken

- 2 tbs. Salt
- 2 tbs. Sugar
- 2 tbs. Brown sugar
- 2 tbs. Ground cumin
- 2 tbs. Chili powder
- 2 tbs. Black pepper, freshly cracked
- 1 tbs. Cayenne pepper
- 4 tbs. Paprika

Combine and mix well.

NOTES

Caribbean Rub

Pork

- 1 tbs. Brown sugar
- 2 tsp. Allspice
- 2 tsp. Onion powder
- ½ tsp. Thyme
- 1 tsp. Salt
- ½ tsp. Nutmeg

Mix thoroughly.

NOTES

Cajun Rub

Beef, Pork or Chicken

- 1 tbs. Dried basil leaves
- 1 tbs. Dried oregano
- 1 tbs. Paprika
- 2 tsp. Salt
- 2 tsp. Dried thyme
- 1 tsp. Ground allspice

Blend all ingredients. Use to season tender cuts of meat before grilling.
Makes enough to season 2-4 pounds of meat.

NOTES

Barbecue Seasoning

Beef, Pork or Chicken

- 2 tbs. Salt
- 4 tbs. Sugar, granulated
- 2 tbs. Cumin, ground
- 2 tbs. Pepper, black
- 2 tbs. Chili powder
- 4 tbs. Paprika

Combine all ingredients, mix thoroughly. Place in jar with tight fitting lid.

NOTES

Barbecue Dry Rub

Beef, Pork or Chicken

- 4 tbs. Cumin
- 4 tbs. Thyme
- 4 tbs. Garlic powder
- 4 tbs. Black Pepper, freshly ground
- 2 tbs. Cayenne Pepper
- 2 tbs. Salt
- 2 tbs. Curry Powder
- 1 tbs. Onion Powder
- 1 tbs. MSG or other flavor enhancer, optional

In a small bowl or glass jar with a lid, combine all the ingredients. Stir or shake to mix. Use immediately or store in a cool, dark place for several months.

NOTES

Barbecue Rub

Beef, Pork or Chicken

2 c Sugar

¼ c Paprika

2 tsp. Chili Powder

½ tsp. Cayenne

½ c Salt

2 tsp. Black Pepper

1 tsp. Garlic Powder

Combine all ingredients and use as a rub for any barbecued meat.

NOTES

BBQ Dry Rub

Beef, Pork or Chicken

- 1 tbs. Chili, ground, New Mexico
- 2 tsp. Paprika, Hungarian
- 1 tsp. Cumin, powder
- 1 tsp. Coriander, ground
- 1 tsp. Salt
- 1 tsp. Onion powder
- 1 tsp. Garlic powder
- ½ tsp. Mustard, dry, Coleman's
- ½ tsp. Black Pepper, fresh ground
- ½ tsp. Thyme, leaves, dried
- ½ tsp. Curry powder
- ½ tsp. Allspice, ground

Mix all ingredients. Rub on meat and refrigerate the night before smoking.
Comment: Consider halving the chili for a milder rub.

NOTES

BBQ Rub, Dry

- 5 tbs. Paprika
- 4 tbs. MSG
- 2 tsp. Garlic powder
- 2 tsp. Cayenne pepper
- 1 tsp. White pepper
- 1 tsp. Nutmeg
- 1 tsp. Cloves
- 4 tbs. Seasoned pepper
- 4 tsp. Onion powder
- 3 tbs. Chili powder
- 1 tbs. Salt

Mix all ingredients thoroughly.

NOTES

BBQ Rub, Dry Rib Seasoning

Pork

- 6 tsp. Salt
- 1 tsp. Lemon powder
- 2 ½ tsp. Black pepper
- 6 tsp. Sugar
- 2 tsp. MSG
- 1 tsp. Paprika

Mix thoroughly.

NOTES

Pork BBQ Rub, Dry

Pork

- 1 tbs. Lemon peel
- 1 tbs. Garlic powder
- 1 tbs. Onion powder
- 1 tbs. Chili powder
- 1 tbs. Paprika
- ½ tbs. Black pepper
- ½ tbs. Cayenne pepper
- ½ tbs. White pepper
- 2 tbs. Salt
- 1 tbs. MSG

Mix all ingredients. Store in a glass container with lid or a zip lock bag.

NOTES

BBQ Rub

Beef, Pork or Chicken

- 3/8 c Ground black pepper
- 1/4 c Cayenne (optional)
- 3/4 c Mild chili powder
- 3/4 c Cumin
- 3/4 c Dark brown sugar
- 3/8 c White sugar
- 2 tbs. Ground oregano
- 1 1/2 c Paprika
- 3/4 c Salt
- 3/8 c Ground white pepper
- 1 1/8 c Celery salt
- 1 1/8 c Garlic powder

Mix all ingredients. Store in a glass container with lid or a zip lock bag.

NOTES

BBQ Rib Rub

Pork

- 1 tbs. Celery seed
- 1 tbs. Chili powder
- ¼ c Brown sugar
- 1 tbs. Salt
- 1 tsp. Paprika

Mix all ingredients. Store in a glass container with lid or a zip lock bag.

NOTES

BBQ Rub

Beef, Pork or Chicken

- 2 tbs. Chili powder plus 1 tsp.
- 1 tbs. Paprika
- 2 tsp. Dried oregano
- ½ tsp. Sugar
- ½ tsp. Dry mustard
- ½ tsp. Ground cloves
- ½ tsp. Celery seed
- ½ tsp. Garlic powder
- ½ tsp. Cayenne
- ½ tsp. Black pepper
- ¼ tsp. Thyme
- ¼ tsp. Tarragon
- ¼ tsp. Salt
- ¼ tsp. MSG
- 2 Bay leaves crushed

Mix all ingredients. Store in a glass container with lid or a zip lock bag.

NOTES

All-purpose Rub

Beef, Pork or Chicken

- ½ c Sugar
- 1/8 c Garlic salt
- 1/8 c Onion salt
- 1/8 c Celery salt
- 1/8 c Seasoned salt
- ¼ c Pepper
- ¼ c Paprika
- ¼ c Chile seasoning
- 1 tsp. Dry mustard
- 1/4 tsp. Oregano or Cumin
- 1/4 tsp. Ginger
- 1/4 tsp. Cloves

Combine ingredients in a bowl or jar with a screw-on lid. Shake until thoroughly blended.

NOTES

Chili-Bacon Rub

Beef, Pork or Chicken

- 1 tbs. Bacon drippings
- 1 Garlic clove; crushed
- ½ tsp. Tomato paste
- 2 tsp. Chili powder
- ¼ tsp. Cayenne pepper

Combine all ingredients in a bowl. Mash until smooth. Makes about 1/4 cup.

NOTES

Dry Barbecue Rub

Beef, Pork or Chicken

- 4 tbs. Brown sugar
- 1 tbs. Hickory Salt
- 1 tbs. Oregano
- 1 tbs. Cumin
- 2 tbs. Garlic Powder
- 2 tbs. Chili Powder
- 2 tbs. Paprika
- 1 tbs. Onion Powder
- 2 tbs. Mustard, Dry
- 1/4 tsp. Cayenne

Mix dry ingredients thoroughly. Rub generously into skinless chicken, pork chops. Let the meat marinate for an hour, then toss on the grill for a slow cooking.

NOTES

Jerk Rub

Beef, Pork or Chicken

- 1 tbs. Onion flakes
- 1 tbs. Onion powder
- 2 tsp. Thyme, ground
- 2 tsp. Salt
- 1 tsp. Pimento, ground (allspice)
- ¼ tsp. Nutmeg, ground
- ¼ tsp. Cinnamon, ground
- 2 tsp. Sugar
- 1 tsp. Black pepper, coarsely ground
- 1 tsp. Cayenne pepper
- 2 tsp. Chives dried or green onion

Mix together all the ingredients. Store leftovers in a tightly closed glass jar. It will keep its pungency for over a month.

NOTES

Dry Jerk Seasoning #2

Beef, Pork or Chicken

- 2 tsp. Sugar
- 1 tbs. Cayenne pepper
- 2 tsp. Dried chives or green onions
- 2 tsp. Ground thyme
- 1 tsp. Ground allspice
- ¼ tsp. Ground cinnamon
- 1 tsp. Black pepper
- 1 tbs. Onion flakes
- 1 tbs. Onion powder
- 2 tsp. Salt
- ¼ tsp. Ground nutmeg

Mix together all the ingredients. Store in tightly closed jar for up to a month.

NOTES

Chinese Dry Marinade

Pork or Chicken

3 tbs. Brown sugar

1 tsp. Salt

3/4 tsp. Ground turmeric

1/4 tsp. Dry mustard

1 1/2 tsp. Paprika

3/4 tsp. MSG

1/4 tsp. Celery seed

Combine ingredients and use for marinade for spare ribs and pork

NOTES

Beer Marinade for Beef

- 2 can Beer (12 oz or 10 oz cans)
- 2 tsp. Salt
- ½ c Olive oil
- 1 tsp. Ground cayenne pepper
- 1 tbs. Wine vinegar
- 1 tbs. Prepared horseradish
- 1 tsp. Onion powder
- 1 tsp. Garlic powder

Combine all ingredients use as a marinade or as a basting (mop) sauce.

NOTES

Bourbon Marinade

- ¼ c Bourbon
- ¼ c Soy Sauce
- ¼ c Dijon Mustard
- ¼ c Brown Sugar
- 1 Small onion, chopped fine
- ¼ tsp. Garlic powder
- 1 dash Worcestershire Sauce

Combine all ingredients in a small bowl, mix well and refrigerate. Use this marinade on all types of meat, chicken, fish, vegetables, etc.

NOTES

Brisket Marinade

- 1 tbs. Garlic salt
- 1 tbs. Pepper
- 1 tsp. Onion salt
- ½ c Vinegar
- 1/3 c Catsup
- ½ c Worcestershire sauce

Combine ingredients and marinate over night.

NOTES

Chicken Marinade

- 1 tsp. Minced fresh ginger
- ¼ c Lemon juice
- ¼ c Olive oil
- 1 Green onion, chopped
- 2 Cloves garlic
- 2 tbs. Brown sugar
- ¼ c Soy sauce

1. Combine marinade ingredients.
2. Place in glass bowl or dish that will hold chicken in single layer. Add chicken; let marinate in the refrigerator a minimum of 4 hours, turning occasionally. Remove chicken from marinade.
3. Heat the marinade to boiling.
4. Grill chicken on barbecue, basting with marinade at intervals, or bake 30 to 45 minutes in 350 F degree oven or until done.

NOTES
