



Barbeque

Favorite Barbeque Recipes

Backyard Steak

3/4 cup dry red wine (Burgundy)
2 tablespoons vegetable oil
1 tablespoon Gravy Master
1 onion, finely chopped
1/2 cup chopped parsley
1 bay leaf, crumbled
1/2 teaspoon dried tarragon leaves
1 teaspoon dried thyme leaves
Dash Tabasco [registered trademark symbol] sauce
1 sirloin steak, about 3 pounds (cut 1 to 1 1/2 inches thick)

Directions:

1. In a large, shallow glass baking dish, combine wine, oil, Gravy Master, onion, parsley, bay leaf, tarragon, thyme and Tabasco [registered trademark symbol].
2. Place steak in marinade and turn to coat all sides. Cover and chill 24 hours, turning steak frequently.
3. Remove steak from marinade. Grill 4 to 6 inches from hot glowing coals for 12 to 15 minutes, turning and brushing frequently with reserved marinade. Makes 8 servings.

Barbequed Turkey

3/4 cup dry red wine (Burgundy)
2 tablespoons vegetable oil
1 tablespoon Gravy Master
1 onion, finely chopped
1/2 cup chopped parsley
1 bay leaf, crumbled
1/2 teaspoon dried tarragon leaves
1 teaspoon dried thyme leaves
Dash Tabasco [registered trademark symbol] sauce
1 sirloin steak, about 3 pounds (cut 1 to 1 1/2 inches thick)

Directions:

1. In a large, shallow glass baking dish, combine wine, oil, Gravy Master, onion, parsley, bay leaf, tarragon, thyme and Tabasco [registered trademark symbol].
2. Place steak in marinade and turn to coat all sides. Cover and chill 24 hours, turning steak frequently.
3. Remove steak from marinade. Grill 4 to 6 inches from hot glowing coals for 12 to 15 minutes, turning and brushing frequently with reserved marinade. Makes 8 servings.

All American Barbequed Ribs

1 cup chopped onion
2 teaspoons minced garlic
3 tablespoons vegetable oil
1 can (14 ounces) whole, peeled tomatoes, chopped
1 cup catsup
1 cup beef broth
1/2 cup chopped green pepper
1 cup chopped celery
1/4 cup dry mustard
1 tablespoon dry mustard
1 tablespoon chili sauce
2 tablespoons Worcestershire sauce

1 tablespoon Gravy Master
2 tablespoons brown sugar, packed to measure
Dash cayenne pepper
4 to 6 pounds beef chuck flanken-style ribs (back ribs), cut into individual ribs

Directions:

1. In a 3-quart saucepan, saute onion and garlic in oil until tender.
2. Add remaining ingredients, except ribs, and simmer 30 minutes, stirring frequently. Generously coat ribs with sauce and let stand 30 to 60 minutes, covered, at room temperature.
3. Grill ribs 6 to 8 inches from hot glowing coals, covering grill for the first 30 minutes, opening vents and turning ribs frequently.
4. Remove cover. Grill ribs 30 minutes longer, brushing frequently with sauce and turning ribs.
5. When thoroughly cooked, remove to platter and serve immediately. Heat remaining sauce and serve separately. Makes 4 to 6 servings.

Tomato-Based Barbeque Sauces

Bourbon Barbeque Sauce

This no-cook sauce is good on beef or pork ribs.

1 cup tomato catsup
1/3 cup bourbon
1/4 cup molasses
1/4 cup cider vinegar
1 tablespoon fresh-squeezed lemon juice
1 tablespoon Worcestershire sauce
1 tablespoon Gravy Master
1/2 teaspoon dry mustard
1 teaspoon minced garlic

Directions:

1. Combine all ingredients. Makes about 2 1/2 cups sauce.

Tomato-Mustard Barbeque Sauce

Good on pork or chicken.

1 cup tomato catsup
1 cup cider vinegar
1/3 cup dry mustard
1/4 cup dark brown sugar, packed to measure
1/2 cup water
1 tablespoon Gravy Master
1/4 cup butter or margarine
1 teaspoon chili powder
Dash cayenne pepper

Directions:

1. Combine all ingredients in a small saucepan. Simmer 20 minutes, stirring frequently. Makes about 3 cups sauce.

Lemon Herbed Barbeque Sauce

Good on chicken, lamb or shrimp.

1 1/2 cups tomato catsup
1/2 cup white vinegar
1/4 cup lemon, seeded and finely minced (rind too!)
1 tablespoon Gravy Master
1 teaspoon sugar
1 teaspoon ground coriander
1/2 teaspoon ground cumin seed
1/4 teaspoon ground ginger

1/8 teaspoon paprika
Cayenne pepper to taste

Directions:

1. Combine all ingredients in a small saucepan.
2. Simmer 15 minutes, stirring frequently. Makes about 2 cups sauce.

Touch O'Brew Barbeque Sauce

Good on cut up chicken or beef kabobs.

1/4 cup chopped onion
2 tablespoons vegetable oil
1 cup beer
1/2 cup soy sauce
1/4 cup prepared brown mustard
2 tablespoons Gravy Master
2 tablespoons sugar

Directions:

1. In a 3-quart saucepan, saute onion in oil until tender.
2. Add beer and boil until mixture is reduced by half.
3. Add remaining ingredients and simmer 10 minutes, stirring frequently. (If sauce is too thick, add some water.) Makes about 2 cups sauce.

Texas Barbeque Sauce

Rich and hearty for beef or pork ribs.

1 bottle (12 ounces) chili sauce
3/4 cup water
1/2 cup beer
2 tablespoons cider vinegar
2 tablespoons Gravy Master
2 tablespoons minced onion
2 tablespoons sugar
1 teaspoon chili powder
1 bay leaf

Directions:

1. Combine all ingredients in a small saucepan. Simmer 3 minutes.
2. Remove and discard bay leaf.
3. Pour into blender container, 1 cup at a time, cover, and blend until smooth. Makes 2 1/2 cups sauce.

All-American Barbeque Sauce

Good on beef or lamb.

1 cup chopped onion
2 teaspoons minced garlic
3 tablespoons vegetable oil
1 can (14 ounces) whole, peeled tomatoes, chopped
1 cup tomato catsup
1 cup beef broth
1/2 cup chopped green pepper
1 cup chopped celery
1/4 cup dry mustard
1 tablespoon chili sauce
2 tablespoons Worcestershire sauce
1 tablespoon Gravy Master
2 tablespoons brown sugar, packed to measure
Dash cayenne pepper

Directions:

1. In a 3-quart saucepan, saute onion and garlic in olive oil until tender.
2. Add remaining ingredients and simmer 30 minutes, stirring frequently. Makes about 4 cups sauce.

Marinades**French Provençal Marinade**

Good on a butterflied leg of lamb.

1 fifth Beaujolais wine
1/4 cup olive oil
2 tablespoons Gravy Master
2 tablespoons dried rosemary leaves
2 teaspoons dried thyme leaves
1 teaspoon ground black pepper
1/4 teaspoon dried sage leaves
3 cloves garlic, crushed

Directions:

1. Combine all ingredients. Makes about 4 cups marinade.

Hot Sauce Marinade

Good on pork, beef, lamb and shrimp.

1/2 cup vegetable oil
1/2 cup chili sauce
1/2 cup tomato catsup
1/3 cup fresh-squeezed lemon juice
1/4 cup Worcestershire sauce
2 tablespoons Gravy Master
1 teaspoon soy sauce
1 teaspoon red pepper sauce
2 teaspoons minced garlic
1 tablespoon dark brown sugar, packed to measure

Directions:

1. Combine all ingredients. Makes about 2 1/2 cups marinade.

Backyard Steak Marinade

Good on sirloin and flank steak and beef kabobs.

3/4 cup dry red wine (Burgundy)
2 tablespoons vegetable oil
1 tablespoon Gravy Master
1 onion, finely chopped
1/2 cup chopped parsley
1 bay leaf, crumbled
1/2 teaspoon dried tarragon leaves
1 teaspoon dried thyme leaves
Dash red pepper sauce

Directions:

1. Combine all ingredients. Makes about 1 1/2 cups marinade.

Oriental Teriyaki Marinade

Good on chicken or pork tenderloin.

1/2 cup sherry wine or vermouth
3 tablespoons soy sauce
1 tablespoon Gravy Master
1 teaspoon Japanese mirin, optional (available in specialty food stores)
2 teaspoons sesame oil
1 teaspoon minced garlic
2 tablespoons fresh-grated ginger root

Directions:

Combine all ingredients. Makes 1 cup marinade.

Greek-Style Marinade

Good on lamb, fish and chicken.

2 tablespoons fresh-squeezed lemon juice
2 tablespoons fresh-squeezed lime juice
1/4 cup vegetable oil
1 tablespoon Gravy Master
1 teaspoon Worcestershire sauce
1 teaspoon minced garlic
1 teaspoon dried basil leaves
1 teaspoon dried oregano leaves

Directions:

1. Combine all ingredients. Marinate no longer than 4 hours. Makes about 3/4 cup marinade.

Glazes and Basting Sauces

Spiced Chutney Glaze

Good on lamb, fish and chicken.

2 tablespoons fresh-squeezed lemon juice
2 tablespoons fresh-squeezed lime juice
1/4 cup vegetable oil
1 tablespoon Gravy Master
1 teaspoon Worcestershire sauce
1 teaspoon minced garlic
1 teaspoon dried basil leaves
1 teaspoon dried oregano leaves

Directions:

1. Combine all ingredients. Marinate no longer than 4 hours. Makes about 3/4 cup marinade.

Orange-Mustard Glaze

Good on pork, chicken or ribs.

1/4 cup orange marmalade
1/4 cup orange juice
1/4 cup country-style Dijon mustard
2 tablespoons light brown sugar, packed to measure
1 tablespoon Gravy Master

Directions:

1. Combine all ingredients. Makes about 1 cup glaze.

Pineapple-Mustard Glaze

Good on pork, chicken or ham.

1 can (8 ounces) crushed pineapple with juice
3 tablespoons Gravy Master
1 tablespoon prepared mustard
1/4 cup wine vinegar
1/4 cup water

Directions:

1. Combine all ingredients in saucepan. Simmer 5 minutes, stirring frequently. Makes about 1 1/2 cups glaze.

Mustard Basting Sauce

Best on lamb.

1/2 cup prepared mustard
2 tablespoons soy sauce
2 tablespoons Gravy Master
1 clove garlic, minced
1/2 teaspoon dried rosemary leaves
1/2 teaspoon ground ginger
2 tablespoons vegetable oil

Directions:

1. Put all ingredients into a blender. Cover and blend until smooth. Makes about 1 cup sauce.

Chinese Basting Sauce

Good on beef, pork or lamb ribs.

1/2 cup soy sauce
1/2 cup Chinese hoisin sauce
1/2 cup dry white wine
1 teaspoon ground ginger
1/2 teaspoon Chinese five spice powder
1 tablespoon Gravy Master

Directions:

1. Combine all ingredients. Makes about 1 1/2 cups basting sauce.

Scandia Basting Sauce

Good on shrimp, swordfish, or other fish.

1/4 cup vegetable oil
1 1/2 tablespoons white wine vinegar
1 tablespoon prepared brown mustard
1 tablespoon Gravy Master
1 teaspoon fresh-squeezed lemon juice
1 teaspoon sugar
1 tablespoon chopped fresh dill weed

Directions:

1. Combine all ingredients in blender container. Cover and blend until smooth. Makes about 1/2 cup sauce.