



A Recipe from Old Smokey Products Company

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RECIPES // Old Smokey Barbecue Sauce

this one cuts (well actually doesn't) cut the mustard...

Ingredients

- * juice of one lemon
- * 2 tsp flour
- * 1 tsp red pepper
- * 1 tsp black pepper
- * 2 tsp prepared mustard
- * clove of garlic
- * 1/2 tsp sugar
- * 1/2 tsp salt
- * vinegar
- * 1 1/2 sticks butter or margarine

Directions

Put ingredients into measuring cup, then fill to 1/2 cup line with vinegar. Blend well. Melt 1 1/2 sticks of margarine or butter in sauce pan, add mixture & cook until thickened - about 3 minutes. You'll want a basting brush to add the sauce to the steaks while they are on the grill. If you don't have any prepared mustard, don't substitute regular yellow hamburger mustard!