

MOST WANTED BBQ RECIPES



Your Favorite Dishes At Your Fingertips

Most Wanted BBQ Recipes

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Ass Kickin' Beer Barbecue Sauce

Ingredients:

- 1/2 c of butter
- 1 clove of garlic; chopped finely
- 1 c of hot-chili sauce (Heinz)
- 2 Tbsps of sugar (brown)
- 2 Tbsps of Tabasco sauce
- 1/2 Tbsp of mustard
- 1 beer can
- 1 pc onion; chopped finely
- 2 Tbsps Worcestershire sauce
- 1 c of water
- 3 Tbsps of vinegar
- 1/2 c lemon-flavored juice
- Pepper
- 1 pc Habanero pepper; chopped (optional)

Instructions:

Saute garlic and onion in 1/2 c of butter in saucepan. Once your onions turn transparent, you may add remaining ingredients, the boil. Let mixture simmer 'til you can smell the aroma of your sauce mixture (approximately 10-15 minutes).

Baby Back Ribs

Ingredients:

1.5 c of paprika (mild to hot)

1/2 c of mustard (dry)

1/4 c of garlic (powder)

1 Tbsp of pepper (cayenne)

1 Tbsps of pepper (black, ground)

1 Tbsp of ginger; ground

1/2 c of honey

1 bottle of beer

1/2 c of vinegar (red wine)

1/2 c of Worcestershire sauce

4 pcs of ribs (baby back, 1 1/4 lbs each)

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Instructions:

Sift mustard, paprika, powdered garlic, pepper, ginger and cayenne together inside a mixing bowl. Blend the vinegar, honey, and Worcestershire inside a mixing bowl. Stir alowly the wet ingredients to the powdered mixture. Add enough beer to create a creamy paste.

Coat the baby back ribs evenly with the paste. Set the arch of the baby back ribs up from pan and avoid ribs to overlap. Leave the baby back ribs inside a refrigerator for an hour. Heat oven (350 degrees F). Put the pan to the lowest rack and let it cook 'til tender for about a couple and a half hours or more.

Insert a skewer to the pork to check for doneness. There should be minimal or w/o resistance. Let it rest for a feew minutes after cooking. You can also cook the baby back ribs for 5-10 minutes or 'til charred slightly. Turn once for another 2-3 prior to serving.

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Barbecue Alligator Tail

Ingredients:

- 1 can milk
- 1/4 tsp of powdered pepper (black)
- 1 Tbsp of rosemary
- 4 pcs of alligator-tail steaks (3/4-inch thick)
- 1/4 tsp of pepper (cayenne)
- Red-pepper flakes

Instructions:

Season steak w/ cayenne and black pepper. Combine rosemary, milk and flakes in bowl, then add in meat. Milk may be added when necessary, to make sure that meat is coated w/ the marinade. Marinate for three to four hours.

Separate meat from the marinade, then pat it dry. Season w/ salt and pepper. Coat meat w/ oil in order to minimize sticking. Cook meat over high-coals for ten minutes for every side; brush w/ oil before turning.