



MAKE YOUR OWN BACKYARD BBQ SAUCE

RECIPES & INSTRUCTIONS

**BBQ SAUCE KIT
#10598**

Dear Customer,

Vino Corporation is the manufacturer of this kit. We hope you enjoy making your own BBQ Sauce. If you find anything missing or damaged in your kit, please contact us so that we can correct the problem. Please include the following information:

Name of Kit with Item number Date of Purchase
Place of Purchase Purchase Price (Include Sales Slip)
Brief description of the problem

Do not return the kit to the store where you purchased it. They will not have the replacement parts! Send all correspondence to: VINO Corporation, 699 Five Mile Line Road, Webster, NY 14580, Attn: Quality Control Dept.

**FOR TECHNICAL ASSISTANCE, PLEASE CALL: 585-671-1979
HOURS: Mon-Fri. 9:00 a.m. to 5:00 p.m. EST**

KIT CONTAINS: 3 Glass bottles w/Caps, labels, Funnel,
Vinegar, 10 assorted spices, Recipes and Instructions.

BACK YARD BBQ

NOTES

Welcome to the world of BBQ. Make all your outdoor meals tasty & delicious with your very own Rubs, Marinades or BBQ Sauces.

BASICS FOR GOOD BBQ

Safe Temperature: Meat needs to reach a certain temperature to be safe to eat. Using a meat thermometer to measure temp, insert it into the thickest part of the meat so it does not touch the bone. Make sure you clean your thermometer each time you use it. This will prevent live bacteria from being carried from uncooked meat to cooked meat.

BEEF 140°F (rare) - 170°F (well-done)

PORK 170°F—185° F

CHICKEN—Breast 170°F, Thigh 180°F

TURKEY— Breast 170°F, Thigh 180°F

Never put your cooked meat on the same plate that your raw meat was on. These are just a few tips for safe, healthy BBQ meals.

Barbecue is not a dish, or a cooking device, its is a method of cooking!

Low temperature & slow roasting of your meats, makes a great BBQ, Unlike Grilling, which is a faster process over direct heat of a fire, the flavor just isn't the same as a good BBQ.

WHAT TO COOK IT ON

You can use any kind of outdoor cooker, as long as you can keep the meat away from direct fire. Most covered grills will work for this.

SIDE DISHES

FAVORITE COLESLAW

1 1/2 Cups Mayonnaise
1/2 Cup White Vinegar
1/3 Cup Sugar
1 Tablespoon celery seed
Salt and Pepper to taste
1 Head Green cabbage-finely shredded
2 carrots-finely grated

In a small bowl, blend the mayonnaise, vinegar, sugar, celery seed, and salt and pepper to taste, and mix well.

In a large bowl, combine the cabbage and carrots. Pour the dressing over the mixture and blend well. Refrigerate until serving time.

DOWN HOME CORNBREAD

1 Cup flour
1 Cup yellow cornmeal
1/4 Cup sugar
1 Tablespoon baking powder
1/2 teaspoon salt
2 eggs
1 Cup heavy cream
1/4 Cup vegetable oil
1/4 Cup honey

Combine flour, cornmeal, sugar, baking powder, and salt. In a small bowl, beat the eggs. Add cream, oil, and honey to eggs; beat well. Stir into the dry mixture just until moistened. Pour into a greased 9 in. baking pan. Bake at 400° for 20-25 minutes or until a toothpick inserted in center comes out clean. Makes about 9 servings.

Start with a pile of charcoal briquettes, let them burn down till they are white hot. This is called curing your coals. While this is happening, soak a large handful of wood chips in water.

Place the hot coals on each side of your grill with a foil drip pan in the center, or you can push all the coals to one side and place heavy duty aluminum foil on the bottom of the other side. This will be the side you put your meat on. Never place meat directly over hot coals. Put your moistened wood chips on top of hot coals, place your meat over drip pan or foil and you are ready to go!

Adjust the top vents in your cooker to keep temperature between 190-225°F. Keep bottom vents open and keep an open vent over your meat.

Keep extra coals in a metal bucket to add to your fire as it burns down.

NEVER use gasoline, Kerosene, or alcohol to start your fire. Your food will taste like it and it is very dangerous. Always use charcoal briquettes, with liquid start, or metal chimneys.

If you are using real wood for your BBQ, only use hardwoods with pleasing aromas, such as hickory, oak, apple wood or mesquite. **DO NOT USE Pine!** If you are not using wood for your BBQ, the chips provided in this kit, moistened and added on top of the hot coals will give your meat a good wood cooked flavor.

FLAVORING YOUR MEAT: This kit includes several spices for you to use in the enclosed recipes to create flavorful sauces, rubs, and marinades for all types of meats.

SAUCES

Most BBQ sauces are applied to meat at the last 25-30 minutes of cooking. If you apply it sooner, the sauce will burn and ruin your meat. If your meat does not have a layer of fat on it, your sauce should include oil. Oil based sauces can be brushed on your meat throughout the cooking process, as long as it does not contain items that will burn easily such as ketchup, sugar etc.

MARINADES

Marinades are a flavorful blend of liquids, oils & spices to put on any type of meat, fish or poultry. Usually if left to soak in it a few hours before cooking, the meat will be very tender. the leftover marinade can be used to brush on your meat while it is cooking. Do not save any marinade that is left after your meat is done. Discard it, as it can harbor bacteria from the raw meat. Do not use uncooked marinade for a second batch of meat, and never use leftover (uncooked) marinades as a table sauce.

RUBS

Dry rubs are a combination of herbs & spices that add flavor and seal the juices in the meat. You should apply your rubs evenly & thickly, actually rubbing them into the meats. Wrap your meat in plastic wrap and put it in the refrigerator to mellow for at least 2-4 hours before cooking. When rubbing chicken, try to rub on top and underneath the skin. Fish is very delicate, so you may want to rub gently, especially if the fish does not have the skin on it.

HONEY SPICED BBQ SAUCE

1 Cup Ketchup
1/4 Cup vegetable oil
1/4 Cup Cider Vinegar
2 Tbsp Worcestershire sauce
1/4 Cup honey
1 Tbsp dry mustard powder
1 tsp ginger powder
1/4 tsp lemon juice

Combine all ingredients in a saucepan and heat stirring constantly over medium heat. Use right away or store in the bottles provided in this kit. Keep refrigerated.

FRENCH BBQ SAUCE

1/4 Cup corn syrup
1/4 Cup White wine
3 Tbsp vegetable oil
3 Tbsp mustard powder
1/2 tsp parsley
1 tsp garlic powder
1/4 tsp salt
dash pepper
1/4 C minced onion

Heat minced onion and vegetable over low heat till onions are softened. Add remaining ingredients. Simmer 10 minutes. Cool and enjoy! This is very good on Chicken or Fish.

RECIPES

TEXAS PIT BBQ SAUCE

2 Tbsp Minced Onion
1 tsp Garlic Powder
1 Tbsp Butter or margarine
1/4 Cup Ketchup
1/4 Cup Water
1 Tbsp Cider Vinegar
1 Tbsp Brown Sugar
1/2 tsp Mustard Powder
1/4 tsp Cayenne pepper
smoke powder to taste*
salt & pepper to taste
Optional: Lemon or orange slices or juice

In a medium saucepan, put butter or margarine, minced onion, 1/4 Cup water. Over low heat stir to melt butter and soften the onion. Add ketchup plus 2 more tablespoons of water, cider vinegar, brown sugar, mustard powder, cayenne pepper and bring to a boil, stirring constantly. Remove from heat and let set for 10 minutes. At this time you can squeeze the juice from a lemon or orange into your sauce, and also add salt and pepper to taste. You can adjust any of the above ingredients to suit your taste. Be creative and add your own secret ingredients. If your sauce is too watery or not thin enough, you can also, increase the ketchup or other liquids to make the correction. If you do not use your sauce right away, you can bottle it in enclosed bottles. Make sure the bottles are washed and always store them in the refrigerator.

*Smoke powder flavoring is very strong. Use a tiny bit at a time till you achieve the flavor you like.

GOOD ON EVERYTHING RUB (chicken, pork, beef, fish)

4 T Brown Sugar
4 T Cider Vinegar
2 T Seasoned Salt
2 T Onion Powder
2 T Paprika
1 T Black Pepper
1 T Chile Powder
1 T Dry Mustard Powder
1/2 tsp Thyme
1/2 tsp Ginger powder

Put all ingredients into a re-sealable gallon size freezer bag. Make sure bag is sealed tight. Shake and squeeze till all ingredients are well blended.

Rub on meat of your choice, let set 5 to 10 minutes and grill.
Makes: approx. 1 Cup

DOWN SOUTH SAUCE

1 1/2 T butter
1 T minced onion
1/2 C Cider Vinegar
1/2 C Tomato Sauce (or Ketchup)
2 T Worcestershire sauce
1 tsp sugar
1/2 tsp salt
1/4 tsp black pepper
1/4 tsp cayenne pepper

In a saucepan, melt butter over medium heat.

Add the onions and sauté for 6 to 8 minutes, or until the onions begin to turn golden. Stir in the remaining ingredients, reduce the heat to low, and cook until the mixture thickens, approximately 20 minutes. Stir frequently. Brush on meat during last 20 minutes of cooking.

BASIC BARBEQUE SAUCE

1/2 Large onions chopped
1 T vegetable oil for sautéing
1 C Ketchup
1/4 C Cider Vinegar
1T brown sugar
1 T sugar
2 teaspoons Salt
2 teaspoons Black pepper
2 teaspoons Paprika
1/2 teaspoon Chile Powder
1 T molasses
1/4 C Orange Juice
Pinch of smoke powder flavoring *
2T dry mustard powder

In a large, saucepan, sauté onion in oil over med-high heat until golden brown, about 7 to 10 min.

Add all remaining ingredients, bring to boil, then reduce the heat and simmer uncovered at the lowest possible heat for 4 hours.

Puree sauce in 2 or more batches to prevent it from spilling out of your food processor or blender.

Will keep 2 weeks, covered in the refrigerator.

*Smoke powder flavoring is very strong. Use a tiny bit at a time till you achieve the flavor you like.

NOTE: All sauces can be stored in the bottle provided in this

SWEET & TANGY RIB TICKLER

1/2 C Cider Vinegar
2 T Worcestershire sauce
2 T lemon juice
1/2 C water
1—6oz. can tomato paste (or, 6 oz. ketchup)
1/4 C molasses
1 T dry mustard powder

Mix all ingredients until well blended. Warm over low heat stirring well. Apply to meat during last 30 minutes of cooking, or use when ready to serve.

TERIYAKI MARINADE

1/2 C Soy Sauce
1/2 C Water
1 T Cider Vinegar
1 T Brown Sugar
1 tsp dry mustard powder
1/4 tsp powdered ginger
1/2 tsp garlic powder
dash of hot sauce if desired
1 T corn starch

Whisk all ingredients together except cornstarch. Marinade the meat long enough to flavor and tenderize (1 hour for chicken breasts or fish, overnight for round steak and up to 5 days for game.

BBQ and baste with marinade. Make a slurry of the cornstarch and a little water and whisk into the marinade. Bring to a boil, stirring as the sauce thickens. Serve with the BBQ'd meat.