

Barbecue Recipes

Spare Ribs

Ingredients:

2 tbsp. vegetable oil
1 crushed garlic clove
1 finely chopped large onion
5 fl. oz. tomato puree
3 tbsp. lemon juice
1/2 tsp. salt
1/4 tsp. black pepper
1/2 tsp. dried sage
4 tbsp. light brown sugar
4 fl. oz. beef stock
4 tbsp. dry mustard
2 lbs. spare ribs cut into serving pieces

Directions:

Prepare barbecue or pre-heat oven to 400° F. Heat oil in a large, heavy saucepan over moderated heat. When hot, add the garlic and onion to the oil and cook for 3 minutes, stirring frequently. Remove saucepan from the heat. Mix the rest of the ingredients and add to those in the saucepan. Put the spareribs on the grid on the barbecue and baste frequently with the sauce until cooked.

Barbecued Salmon

Ingredients:

Salmon Steaks (6 oz. each)
2 tbsp. lemon juice
garlic powder
pepper
2 cup brown sugar
1/4 lb. butter
1 cup soy sauce
2 tbsp. liquid smoke
Tabasco

Directions:

Baste steaks every 3 minutes or so with a mixture of brown sugar, butter, soy sauce, liquid smoke, and Tabasco. Salmon will flake easily with fork when finished. Sprinkle with lemon juice, pepper and garlic powder.