

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



chefloydb - Loyd - WV
Just Gettin' Started
Newbie

Chefloydb's Rum Mop for Chicken or Ribs

2 c dark rum

1 t brown sugar

1/2 T crushed red pepper

2 T ketchup

dash of ginger

pepper to taste

1 T molasses

1 t dry mustard

1 dash cayenne

1/2 lemon juiced

4 cloves crushed garlic salt

(or 2 t minced)

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Mix everything together except ginger, Salt and pepper.

Reduce until alcohol is burned off.

Stir in ginger, salt and pepper remove from heat.

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