

Jeff Phillips Bbq Sauce Necrb

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Store the rub in an airtight jar away from heat or light; it will keep for at least 6 months. Basic Barbecue Sauce Makes about 2 \hat{A} $\frac{1}{2}$ cups 2 cups ketchup \hat{A} $\frac{1}{4}$ cup cider vinegar \hat{A} $\frac{1}{4}$ cup Worcestershire sauce \hat{A} $\frac{1}{4}$ cup firmly packed brown sugar 2 tablespoons molasses 2 tablespoons prepared mustard 1 tablespoon Tobasco sauce 1 tablespoon of your favorite barbecue rub 2 teaspoons liquid smoke \hat{A} $\frac{1}{2}$ teaspoon black pepper

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[Jeff Phillips Rib/Sauce recipes - Public House - Brews ...](#)

Please note that my rubs and barbecue sauce are now available in 2 formats– you can purchase the formulas and make them yourself OR you can buy them already made, in a bottle, ready to use. The sampler packs contain both of Jeff's rubs and a bottle of Jeff's original barbecue sauce and make excellent gifts.

[Smoking Meat - The Complete How to Smoke Meat Guide](#)

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Wash the ribs thoroughly with cold water, lay on a flat surface and remove membrane. With bone side up, apply a light coat of regular yellow mustard to the ribs then sprinkle enough rub on the entire surface of the meat so that you can just barely see the meat. Wait a couple of minutes for the rub to start looking wet then very carefully and tenderly turn the slab over.

[BBQ Rub-Jeff Phillips | Trey Sullivan | Copy Me That](#)

The sauce is made in a sauce pan over low heat using common ingredients but only takes about 10-15 minutes and most of that time is to allow the sauce to simmer so the flavors can combine. You are going to LOVE this barbecue sauce! “ I have used Jeff's rub for a few years. But never had a need to buy the bbq sauce.

[Jeff's Rub Recipes and Sauce Recipe \(Instant Access\)](#)

Jeffs rub and sauce recipe - These are RECIPES (formulas and instructions) for making my original rub, Texas style rub and original barbecue sauce yourself. You will use them over and over. Jeff ' s Original Rub (Case of 24 bottles) – Thin Blue Foods LLC

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Mix the sauce one part beer to 3 parts sauce for an excellent beer sauce or mix it 1:1 with horseradish for the best cocktail sauce you've ever had. Mix it 1:1 with yellow mustard for an extra bit of zing that you'll no doubt love. My campfire sauce is made by using 1 part Jeff's original barbecue sauce to 1 part mayonnaise.

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