

Barbecue Rub and Sauce

by: Katie Pizzuto

RUB

1/4 C. light brown sugar
1/4 C. sugar
1/4 C. salt
1/4 C. paprika
2 Tbsp. garlic powder
1 Tbsp. onion powder
1 Tbsp. chili powder
1 Tbsp. black pepper
1 1/2 tsp. celery powder
1 1/2 tsp. sage
1/2 tsp. allspice
1/4 tsp. cayenne

Combine all ingredients and keep in air-tight container. Will last for a couple of months.

SAUCE

2 C. ketchup
1/3 C. dark brown sugar
1/4 C. vinegar
2 Tbsp. worcestershire sauce
2 Tbsp. honey
1 Tbsp. mustard
1 Tbsp. chili powder
1 1/2 tsp. black pepper
1/2 tsp. powdered ginger
1/4 tsp. allspice
1/4 tsp. cayenne

Combine ingredients in saucepan and warm on low heat for 20 minutes. Leftover will keep fine in air-tight container in fridge as long as you don't repeatedly dip your basting brush into the entire batch of sauce and then onto your food.