

## 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 SauceMakes about 2 ½ cups2 cups ketchup¼ cup cider vinegar¼ cup Worcestershire sauce¼ cup firmly packed brown sugar2 tablespoons molasses2 tablespoons prepared mustard1 tablespoon Tobasco sauce1 tablespoon of your favorite barbecue rub2 teaspoons liquid smoke½ teaspoon black pepper

**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)**

Jeff's 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 . 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.