

RIB TRADER BARBEQUE SAUCE			
WATER		1 1/2 qts or 48oz	
KETCHUP		2 qts + 1 cup	
TABASCO		1 1/2 oz	
GARLIC SALT		2 Tbs + 1 tsp or 1 1/4 oz	
SOY SAUCE		1 cup	
LIQUOD SMOKE		dash	
BROWN SUGAR		40 oz or 1 1/4 qts	
LEMON JUICE		1/2 cup	
WORCHESTERSHIRE		24 oz or 1 1/2 pints	
COLEMANS MUSTARD (dry)		5 Tbs or 1 1/4 oz	
Makes a little more than 1 1/2 gallons			
WATER		3 cups	
KETCHUP		4 1/2 cups	
TABASCO		3/4 oz	
GARLIC SALT		1tbs	
SOY SAUCE		1/2 cup	
LIQUOD SMOKE		dash	
BROWN SUGAR		20 oz	
LEMON JUICE		1/4 cup	
WORCHESTERSHIRE		12 oz	
COLEMANS MUSTARD (dry)		2 1/2 tbs	
Makes about 3 quarts			