

# Kansas City Rib Rub

Posted on [Entertain the Possibilities](#) blog

Recipe source: [The Big Book of Outdoor Cooking and Entertaining by Cheryl and Bill Jamison](#)

Yield: About 2 cups

## **INGREDIENTS:**

- ¾ cup packed brown sugar
- ½ cup sweet paprika
- 3 tablespoons smoked salt, kosher salt, or coarse sea salt
- 3 tablespoons coarsely ground black pepper
- 1 ½ tablespoons granulated garlic
- 1 tablespoon onion powder
- 2 teaspoons chili powder
- ½ teaspoon cayenne, optional

## **DIRECTIONS:**

Stir the spices together in a medium bowl. Store covered in a cool, dark pantry for up to a few months. Rub on food as desired.

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# Old Faithful Beer Mop

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Yield: About 3 cups

## **INGREDIENTS:**

- One 12-ounce bottle or can of beer
- ½ cup cider vinegar
- 2 to 6 tablespoons vegetable or canola oil
- 1 to 3 tablespoons Worcestershire sauce
- ½ medium onion, chopped
- 2 to 4 cloves garlic, chopped
- 1 to 2 tablespoons of the dry rub you used to flavor the food (optional)
- 1 to 2 teaspoons coarsely ground black pepper (optional)
- Jalapeno slices, pickled or fresh (optional)
- Hot sauce (optional)

## **DIRECTIONS:**

Combine the ingredients with ½ cup water in a saucepan. Heat the mop and use it warm. Brush or drizzle on food cooking on the grill or smoker. Baste every 30-60 minutes.

# Genuine Kansas City Barbecue Sauce

Posted on [Entertain the Possibilities](#) blog

Recipe source: [The Big Book of Outdoor Cooking and Entertaining by Cheryl and Bill Jamison](#)

Yield 2 ¼ cups

## **INGREDIENTS:**

- 1 tablespoon vegetable or canola oil
- 1 medium onion, minced
- 2 garlic cloves, minced
- 1 ½ cups tomato sauce
- ½ cup plus 2 tablespoons cider vinegar
- ¼ cup plus 2 tablespoons packed light brown sugar
- ¼ cup tomato paste
- 3 tablespoons Worcestershire sauce
- 3 tablespoons corn syrup
- 2 tablespoons chili powder
- 2 tablespoons yellow mustard
- 1 tablespoon celery salt
- 1 tablespoon freshly ground black pepper
- 1-2 teaspoons pure liquid hickory smoke (optional)

## **DIRECTIONS:**

Warm the oil in a large saucepan over medium heat.

Add the onion and garlic and sauté until soft and translucent, about 5 minutes.

Mix in the remaining ingredients and ¾ cup water, reduce the heat to low, and cook for about so the flavors are good and friendly and the sauce gets thick enough to coat the spoon heavily. Stir frequently.

If the consistency is thicker than you prefer, add a little more water.

Use the sauce warm or chilled. It keeps in the fridge for at least several weeks.