

Barbecue Basting Sauce

Recipe from the kitchen of Frank Bates, via Kephart

Ingredients

- 1 pint vinegar
- 1/2 can tomatoes
- 2 teaspoonfuls red pepper (chopped pepper pods are better)
- 1 tsp black pepper
- 1 tsp salt
- 2 Tbsp butter

Instructions

1. Combine all ingredients together.
2. Simmer together until amalgamated.
3. Baste the meat continually so long as it remains on the fire.

ANS. Here's an old-timer and a mighty good one. Kephart borrowed it from Frank Bates, and we are borrowing it from Kephart: "One pint vinegar, a half can tomatoes, two teaspoonfuls red pepper (chopped pepper pods are better), a teaspoonful of black pepper, same of salt, two tablespoonfuls of butter. Simmer together until amalgamated. Baste the meat continually so long as it remains on the fire."