

Bar-B-Que Sauce Maine

*Annella Thomas - Caribou, ME
Treasure Classics - National LP Gas Association - 1985*

Yield: 1 1/2 to 2 cups

*1 bottle (5 ounce)
Worcestershire sauce
1/2 cup salad oil
1/3 cup lemon juice
1/8 teaspoon garlic powder*

Preparation Time: 2 minutes

Mix all of the ingredients in a jar. Shake well.

Refrigerate before use.

(Good on any kind of meat.)

Per Serving (excluding unknown items): 997 Calories; 109g Fat (95.9% calories from fat); 1g Protein; 10g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 148mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 22 Fat; 0 Other Carbohydrates.