

Pork Rib B-B-Q Sauce Wyoming

*Lois Kieckbusch - Douglas, WY
Treasure Classics - National LP Gas Association - 1985*

Yield: 2 cups

*1 stick butter or margarine
1 1/2 cups vinegar
1 jar yellow mustard
3 cloves garlic, minced
crushed red peppers (to
taste)
salt (to taste)
pepper (to taste)*

Preparation Time: 5 minutes**Cook Time: 15 minutes**

Place all of the ingredients in a saucepan.

Boil together slowly for 15 minutes.

(This sauce is enough for two slabs of ribs.)

Per Serving (excluding unknown items): 881 Calories; 92g Fat (88.7% calories from fat); 2g Protein; 25g Carbohydrate; trace Dietary Fiber; 248mg Cholesterol; 1004mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 18 1/2 Fat; 1 1/2 Other Carbohydrates.