



A Recipe from Old Smokey Products Company

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RECIPES // Louisiana Home Made Barbecue Sauce

A Louisiana Original – thanks to W. Morris Henderson, Union Church, MS. A True Expert.

Ingredients

- * Melt 1/2 cup real butter
- * Add 1 T. olive oil
- * 1 cup Coca Cola (not diet)
- * 1/2 cup catsup
- * 3 T worchestershire sauce
- * 1 T lemon juice
- * 1 T dry mustard
- * 1 tsp black pepper
- * 1 tsp onion powder
- * 1 tsp garlic powder
- * 1 tsp Tone's Cajun seasoning

Directions

Heat over low heat, bringing to a simmer. Use as a marinade or basting liquid for chicken or any other meat. You may want to pour it over the meat and let it sit a while. It has a tendency to burn if you baste with it when the fire is too hot.