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www.terrysbarbecuesauce.com

BBQ Beef Brisket

One 6 to 7lb Beef Brisket
1 Cup Terry's sauce
Place brisket in baking dish.
Marinate with **Terry's** sauce
about 30 minutes before
cooking. Cover and bake at
350 for 1 hr, 325 for 2nd &
3rd hrs, and 300 for last hour.
Allow to cool before slicing.

Citrus BBQ Pork Chops

4 - 1in (2lbs) pork loin chops
3/4 Cup Terry's sauce
1/4 Cup orange juice
1 tsp grated orange peel
1/2 tsp crushed dry rosemary leaves
1/2 tsp crushed dried thyme leaves
Place all ingredients except chops
in saucepan. Boil. Reduce heat to
low & simmer 10 min. Grill over
medium coals brushing generously
with sauce mixture for 10-15 min
on each side until cooked through.

BBQ Veggie Kabob

Green onions
Mushrooms (all types)
Small boiling onions
Squash & Zucchini
Eggplant
Cherry tomatoes
Stagger ingredients on skewer.
Brush with **Terry's** sauce & grill.

BBQ Baked Beans

3-4 16oz cans pork n beans
1/2 Cup Terry's sauce
1/2 Cup brown sugar
1/2 Bell Pepper (chopped)
1/2 White Onion (chopped)
2 Tab "Real" bacon bits
3 Tab Worcestershire Sauce
Mix all ingredients; Cover.
Microwave on HI for 30 min.

Coctail Smokies

3 lbs Coctail Smokies
2 Cups Terry's sauce
Place all smokies into a
crock pot. Pour 2 cups of
Terry's sauce over the
smokies & stir until all
are smothered. Cook on
HI for 30 min until plump
and tender. Reduce heat
to low and simmer while
serving. *Makes great
party snacks!*

Steak Marinade

1 part Terry's sauce
1 part Worchester sauce
1 part red wine
Salt and Pepper (to taste)
Mix ingredients thoroughly.
Marinate meat 2-24 hours
before cooking. Re-apply
when turning.

BBQ Chicken Pizza

2 Chicken breasts (cooked)
1/3 Cup Terry's sauce
1 Cup mozzarella cheese
1 Cup shredded cheddar cheese
1 Medium pizza crust, 12-14 in.
Spread **Terry's** sauce over crust.
Sprinkle 1/4 cup of each cheese
over sauce. Dice chicken; Spread
evenly over cheese. Cover with
remaining cheese. Bake at 400
15-17 min until cheese is melted.

BBQ Sausage & Rice Casserole

1 - 16oz pkg Polish Sausage
(may substitute Turkey sausage)
2 - 4 4oz pks Lipton's Rice &
Sauce Cajun Flavor with beans
1 Med can sliced pineapple rings
1/2 Cup Terry's sauce
1/4 Cup slivered almonds
Slice sausage. Place in bowl. Coat
with **Terry's** sauce & microwave
covered on Hi for 10 min. Prepare
rice according to directions on pkg.
Place sausage in center of 9X13
baking dish. Spread rice around
sausage. Arrange pineapple slices
on top of entire dish & sprinkle
with almonds. Cover & bake in
oven on 350 for 20 min.