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## Mingo's Barbeque Sauce

*Not a tomato based sauce, great on chicken, ribs and more*

Jim Mingo introduced us to this recipe in Houston when he used it on lamb ribs. You will find a slight variation of this in the Garlic Crusted Chicken recipe.

Quantity	Ingredients	Preparation Notes
1/4 Cup	Oil	• Sear the desired meat on a hot grill
1/4 Cup	Soy Sauce	• Melt butter or margarine
1/4 LB	Butter or Margarine	• Mix all ingredients together
2	Cloves Garlic - crushed	• Either pour onto meat or brush.
	Salt, pepper and red pepper to taste	• Apply to other side when you turn the meat.