



Evelyn's Grilling Baste for Ribs and Roasts

(The perfect prelude to our Gourmet Sauce!)

1 c. vinegar
2c. water
1 lemon, sliced
1/2 tsp. salt
1/4 tsp. pepper

Combine ingredients in saucepan and bring to a rolling boil. Remove from heat and brush on ribs or roasts prior to grilling. Continue to baste during the entire grilling process.

Note: soak ribs in salted water for 1 hour prior to basting and grilling.

Visit us on the web @ www.evelynsgourmetrecipes.com.

Evelyn's Gourmet Recipes, Inc.
P.O. Box 512
Springville, Alabama 35146
(205) 629-3227
1-877-629-3330