

PEPERE'S BARBECUE SEASONING

Ingredients:

- 1 teaspoon salt
- 1 teaspoon ground pepper
- 1 teaspoon garlic powder
- 1 teaspoon parsley
- 1 teaspoon rosemary
- 1 teaspoon thyme
- 1 teaspoon orange rind
- 2 tablespoons brown sugar
- 2 tablespoons lemonade



Directions:

Preheat oven to 300 degrees.

Set your choice of meat (I use ribs) on foil set on top of a cookie pan. Rub the wet seasoning on the top of the meat and wrap the foil tightly around it.

Set the baking pan in the oven for 2 hours.

The meat will pull apart with your fingers.



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