

Loyd's Smokey BBQ Sauce

First Nice Ingredients:

1/4 cup Apple Cider Vinegar

1/2 cup water

3 Tablespoons Sugar

1 Tablespoon prepared yellow mustard

1 Tsp Salt

1/2 Tsp Pepper

1 Thick Slice of Lemon [I usually use a piece about 1/2-inch-thick from around the lemon's equator.]

1 sliced onion [I prefer chopped onion]

1/4 Cup Butter [was originally margarine]

Combine first 9 ingredients in saucepan and simmer 20 min uncovered.

1/2 Cup Ketchup

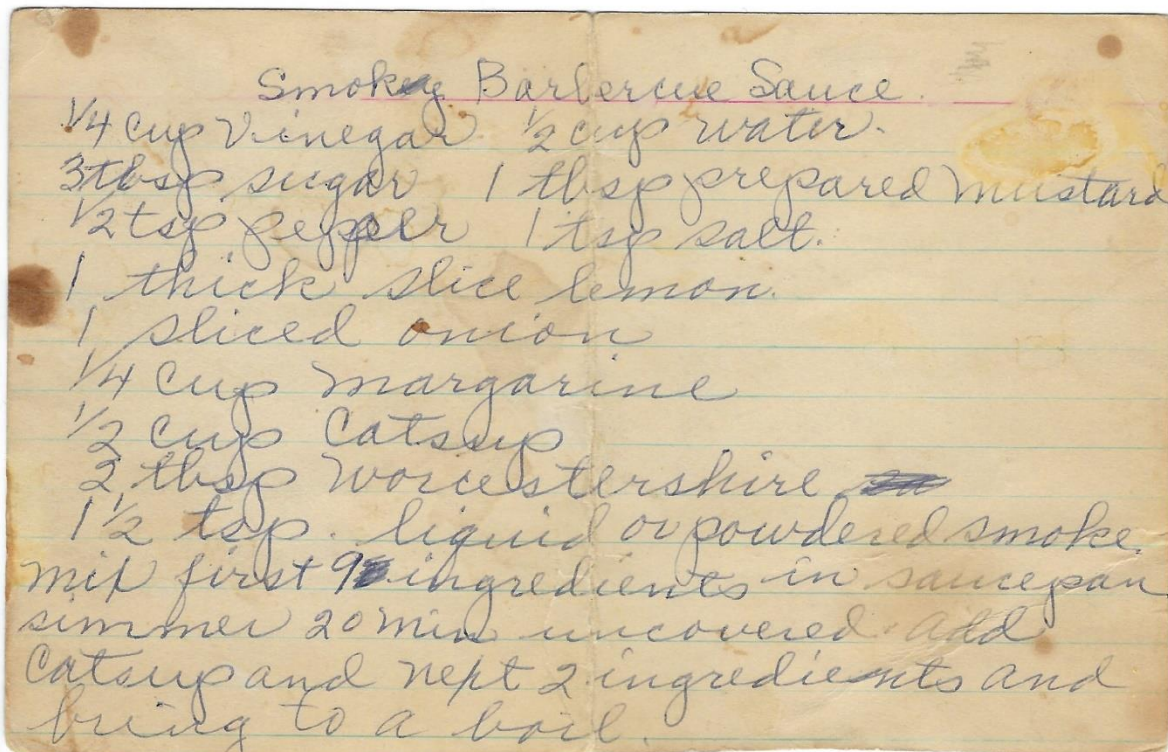
2 TBS Worcestershire Sauce

1 1/2 Tsp Liquid Smoke

Add catsup, Worcestershire sauce and liquid smoke and bring to a boil and remove from heat.

Remove the lemon slice.

I'm pretty sure my father (Loyd) got this recipe while living in California and using lemons from a tree in our backyard. I remember tasting it in the 1950s. I've used the sauce on pulled pork and as a condiment on burgers. I suspect it would be also be good on chicken as well.



Mom's Oatmeal Cookies

1/2 C Brown Sugar
1/2 C White Granulated Sugar
1 C Shortening
2 Eggs beaten
1 C Raisins (cooked)
5 TBS Raisin Juice
1 Tsp Baking Soda
2 C Flour
1 Tsp Salt (scant)
1 Tsp Cinnamon
1 Tsp Vanilla
2 Cups Oatmeal (Slow/Old Fashioned preferred)

Cook raisins about 5 to 10 minutes in a small amount of water. [I usually try for plumped raisins that provide just the necessary amount of juice for maximum concentration.]

Cream shortening and sugar

Add beaten eggs, soda dissolved in raisin juice.

Add raisins, vanilla, flour, cinnamon, and salt and lastly add oatmeal.

Don't stir too much after adding oatmeal. ["Too much" will be indicated by your inability to see individual oatmeal flakes.]

Drop by teaspoon on greased cookie sheet.

Bake at 350 Degrees about 12 to 15 minutes. Don't over bake cookies.

For shortening my mother would originally have used Crisco, but I've just used generic vegetable shortening as she did later.