



Barbecue Basics



Spice Up Your BBQ With A Tried-And-True Favorite

(NAPSA)—It's no secret, Americans love to barbecue. Whether you're in North Carolina, Tennessee, Texas or any other part of the country, it's no doubt a summer staple. Although each region's barbecue has a distinct taste and texture, they all have one common ingredient: vinegar.

A natural meat tenderizer, vinegar makes your barbecue so tender that you can cut it with a fork. It also adds a zesty flavor, making your creation taste sensational. Whether your recipe calls for apple cider vinegar or white distilled vinegar, the consistent acidity of White House Vinegars make them the trusted brand of many outdoor cooks.

In addition to beef and pork, barbecue aficionados love to grill poultry. Mustard-based marinades and sauces are terrific for this task. Try marinating your chicken or turkey in your favorite sauce made with White House Vinegar or simply baste while cooking. And for added flavor, serve a little extra sauce on the side for dipping.

Try this tasty mustard-based recipe, developed by best-selling cookbook author Pam Anderson. The **Sweet and Sour Sauce** made with White House Apple Cider Vinegar will leave guests clamoring for more.

Sweet and Sour Barbecue Sauce

Makes 1 cup

$\frac{1}{2}$ cup hoisin sauce*

$\frac{1}{4}$ cup White House Apple
Cider Vinegar
2 tablespoons Dijon
mustard
2 tablespoons soy sauce

Mix all ingredients in a small bowl.

Brush over fully-cooked chicken as well as ribs, pork, beef or steak-style fish such as swordfish, salmon, or tuna;

Continue to cook until barbecue sauce sets and turns a pleasant spotty brown.

Serve with extra sauce for dipping.

**Hoisin sauce, also called Peking Sauce, is a thick, reddish-brown sauce with a sweet and spicy flavor.*

Share your favorite BBQ Sauce, or even Grandma's famous corn relish, in the White House Versatile Vinegar Recipe Contest. And, you could win the revolutionary Whirlpool Polera™ Refrigerated Range, the world's first refrigerated range. To enter the White House Versatile Vinegar Recipe Contest, create a great-tasting original recipe that is prepared with either White House Apple Cider or White House White Distilled Vinegar. Then visit allaboutvinegar.com to submit your recipe online or mail your recipe to P.O. Box 23200, Richmond VA 23223. No matter your favorite use or recipe, White House Vinegar is sure to add pizzazz to your favorite dish.

