The secrets in the sauce! Every backyard chef yearns to be known for that special brew that earns him or her a reputation as a barbecue pro. Paul Kirks Championship Barbecue Sauces gives the outdoor cook a tasty head start. At its heart are over 50 sauces, from Granddads Hotshot Sauce, Sweet Kansas City Sauce, and The Rib Doctors Sauce to Smoky Peach Sauce and Berry Berry Sauce. Dozens of marinades get any food ready for the fire, and a bounty of rubs and mops will turn the most casual griller into a certified pitmaster. For extra pleasures once the food is served, there are zesty salsas and relishes, and even homemade mustards and ketchups. Each recipe points to the meats, fish, or vegetables it complements best. And, in several sections called Master Classes, readers learn how to concoct their own signature rubs and sauces out of the basic components: sugars, salts, acids, and spices.

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