

First Lady Claudia Alta "Lady Bird" Johnson's © 2008 Amazing Barbecue Sauce

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I recently served this barbecue sauce at the Renaissance Washington, DC, hotel for the National Association of Insurance and Financial Advisors (NAIFA), and it was a huge success! The chefs did it on chicken with a fried basil leaf as a decoration. I was stopped so many times

In the hallways, by attendees who told me all of the recipes, and the food was terrific! One gentleman from Texas mentioned, "That barbecue sauce was fantastic! And if the food were this good all of the time, I'd come to every event each year! It really is a tasty sauce and secret mixture.

Melt the butter in a small saucepan over medium heat. Add all remaining ingredients, giving everything a good stir. Bring the mixture to a gentle boil, letting those flavors mingle like old friends at a reunion. Serve warm and watch it disappear.

- 4 tablespoons of melted, salted Kerry Gold butter
- ¼ cup fresh lemon juice
- ¼ cup Worcestershire sauce
- ¼ cup apple cider vinegar (the good organic stuff if you've got it)
- ¼ cup ketchup
- Tabasco or your favorite hot sauce, to taste
- 1 tablespoon minced garlic (optional, but it sure wakes up the room)
- Salt and freshly cracked black pepper, to taste

