

Cornell Barbecue Sauce

Developed by the late Robert C. Baker, Professor of Poultry Science and Food Science.

Recipe for Barbeque Sauce (enough for 10 halves):

Ingredients

- 1 cup cooking oil
- 1 pint cider vinegar
- 3 tablespoons salt (1.5 Tbsp is better)
- 1 tablespoon poultry seasoning
- 1/2 teaspoon pepper
- 1 egg

Instructions

- Beat the egg, then add the oil and beat again.
- Add other ingredients and stir.
- The recipe can be varied to suit individual taste.