

Hickory-Saucy Chicken! The secret? New Open Pit Smoky Barbecue Sauce!

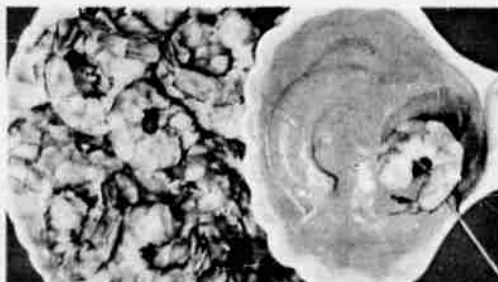
(THE SAUCE WITH REAL HICKORY SMOKE FLAVOR!)



HICKORY-SAUCY CHICKEN: Brush cut-up fryers with Open Pit Smoky Barbecue Sauce—about ½ cup to 2 lbs. chicken. Grill about 30 minutes; turn and brush frequently with sauce.



BARBECUED MEAT LOAF: Mix 1 c. bread crumbs, ½ c. milk, 2 lbs. ground beef, 2 tbsp. minced onion, 1½ tsp. salt, 1 egg, and ½ c. Open Pit Barbecue Sauce. Shape loaf; bake in greased pan 1 hour at 350° F. Baste often with blend of ½ c. Open Pit Barbecue Sauce and ½ c. water.



HORS D'OEUVRE DIP: Blend ½ c. Open Pit Barbecue Sauce and ½ c. sour cream. Serve with shrimp, ham cubes, fresh vegetable sticks. (Try Open Pit right from the bottle as a dip for tiny meat balls, or sliced frankfurters. It clings—doesn't dribble off like thin, watery sauces.)



TWO KINDS! New Open Pit Smoky gets its great hickory smoke flavor from real liquid hickory smoke. Open Pit Regular is a special blend of delicate spices and smooth tomato paste. Both are made from a secret recipe that gives them wonderful *old-time barbecue flavor*. Great!