

URBAN GRILLER

BASIC BEER MOP

A mop is the liquid basting sauce applied to barbecue meat during the cooking process. It's used in conjunction with both a spice rub (applied before smoking) as well as a barbecue sauce (applied towards the very end of cooking).

Use this mop on Beef, Lamb or Pork.

1 can beer
½ cup cider vinegar
½ cup water
¼ cup oil, preferably canola
½ medium onion, chopped
2 garlic cloves
1 tablespoon Worcestershire sauce
1 tablespoon All Purpose Spice Rub (see page 81)

Combine the ingredients in a saucepan. Heat the mop and use it warm.

Makes about 3 cups.