

BBQ Rib Marinade (Lynn Koellermeier - inspired by the Sportsman Inn Ribs in Bogalusa, LA)

2/3 cup molasses

1/2 cup vinegar

1/2 cup packed brown sugar

1 1/4 cup catsup

2 capfuls *Crab Boil* (boxed seasoning)

1 teaspoon sweet basil

1/3 teaspoon black pepper

Mix and sprinkle with:

oregano

chili pepper

garlic salt

onion salt

Add hickory flavor if desired. Parboil country style ribs. Marinate at least 8 hours. Use remaining marinade for chicken (2 - 4 hours), hamburgers, (30 minutes), etc. or as a BBQ sauce.