

You got your grill? You got your big tall chef hat?
 You got your deluxe-polished-aluminum-gourmet-flippy-thingy? All you are missing is

SNAPPY BBQ Seasoning Mix

a recipe
from
Lynda Short
Janesville,
WI

- 2 T. dried parsley
- 3 T. onion powder
- 3 T. garlic powder
- 2 T. celery salt
- 2 T. dry mustard
- 1 T. pepper

*

Blend all ingredients together and store in airtight container. When ready to use, sprinkle on beef, pork or fish while grilling or broiling.

The story of barbecue is the story of America: settlers arrive on great unspoiled continent, discover wondrous riches, set them on fire and eat them.

- vince staten-



A great gift for GRILLING GASTRONOME!

Tuck a plastic bag full of SNAPPY BBQ SEASONING MIX inside a red-checkered oven mitt and use a wooden clothespin to attach the recipe instructions to the mitt. Slide a pair of BBQ tongs in, too, and take it along to the host next time you go a-barbeveing!



SNAPPY BBQ Seasoning

Simply sprinkle on beef, pork or fish while you're grilling or broiling!

from

↑ You can copy this instruction tag if you like! (Hint: Paint your clothespin & decorate it to match the oven mitt if you feel artsy-craftsy.)

★
another
gift idea:



Fill a WIRE GRILLING BASKET (great for fixing small finger-foods) with BBQ gadgets → tongs, skewers, forks, apron, napkins and SNAPPY BBQ SEASONING!

