

## Midge's Old-fashioned BBQ

Pork Loin - about 3 lbs  
1 medium onion, chopped  
6-7 stalks celery, chopped  
1 green pepper, chopped  
2 tbsp sweet pickle relish  
1-2 tbsp dill pickle juice  
1-2 tbsp apple cider vinegar  
2 bottles Hickory Smoke BBQ sauce  
Some ketchup (maybe  $\frac{1}{2}$  cup or so)

1-2 tsp mustard  
1-2 tbsp brown sugar  
Onion salt  
Garlic salt  
Salt and pepper  
Little Tabasco sauce  
Dash chili powder or cumin  
Everything but the kitchen sink - unless  
you think it would add more flavor!

Bake pork according to directions. Let cool and shred. In large pan, put shredded pork and everything else. Simmer for hours. Stir and check for flavor. If your eyes water, it's good. This recipe, minus the pork, is a good BBQ sauce for chicken or ribs. All spices, etc, are "to taste"