

# Bar-B-Que Sauce

This recipe will make 1 medium Harvest Right Tray. \*

[John in Bibs': Sweet Baby Ray's BBQ Sauce Freeze Dried and Reconstituted Ep75](#)

## Ingredients:

1 C Sweet Baby Ray's  
BBQ Sauce

3 C Warm Water



## Directions:

1. You will want a 3:1 ratio of Water to BBQ Sauce
2. In a large bowl combine 1 C of BBQ Sauce and 1 Cup of boiling water and stir
3. Add 2 more cups of warm water, 1 at a time, stirring after each addition.
4. Line your tray with a silicone liner
5. Pour watered down BBQ Sauce onto the tray (add tray dividers at this time)
6. Freeze until frozen solid
7. Freeze Dry
8. Powder quickly and store quickly
9. Store Appropriately (see Tips and Tricks for storage help)

**Cycle Time:** Varies

**Rehydration:** Add a little bit of cold water and stir until you reach desired consistency.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray