



Hot on the rib circuit

Cattlemen's Barbecue Sauce, long a favorite on the barbecue circuit, is now getting wider retail distribution. The Classic variety is similar to supermarket sauces, with a high-fructose corn syrup and tomato paste; but the Smokehouse flavor is bolder, more assertive, and a little closer to what you might get in Kansas City. About \$2.50 for 18 ounces. But New York has some sauces of its own. Smokin' Al's of Bay Shore bottles his own sauces; it's only for sale right now at his restaurant, 19 W. Main St. While Smokin' Al's regular sauce is pretty good, his rattlesnake sauce may be too hot, and his sweet-

talking sauce too cloying for some. \$5 a bottle. Mikey's New York Steak Marinade, produced in Hicksville, has a soy sauce base, balanced out with balsamic vinegar, sugar, and spices. It can spice up even the blandest cuts for the grill. Visit www.Mikeysmarinade.com to order. \$8.99 for 12 ounces.

Meaty marinades

Discard marinade used on raw meat and poultry to avoid cross-contamination. For more tips, go to www.meatsafety.org.