

Great barbecue that is gluten-free, too



Leeanne Rebic Hay



Leeanne Rebic Hay
Plano Gluten-Free Food Examiner
| Follow:

June 5, 2014

It can be difficult to find a variety of flavors in sauces, marinades, and spice rubs that are gluten-free. Look no further - there is *Stubb's Legendary Bar-B-Q* for everyone. <http://www.stubbsbbq.com>

View all
5 photos



Spice rubs come in four blends, and the *Bar-B-Q* and *Steak* rubs are particularly good - they are not only great rubs for meats, they also can be used for other dishes. Mixed into ground beef for an awesome grilled hamburger, or used as a sprinkle on top of a baked potato with butter and cheese, these rubs do double and triple duty in your kitchen.

Marinades come in six flavors. For the average cook, the *Chicken Citrus & Onion Marinade* is a great staple to add to your pantry. Whether grilling chicken, or baking up some chicken tenders for a whole crowd, you can put the chicken in one or two zip lock plastic bags with the marinade in your fridge the night before for a deep flavor. Then grill or bake it all the next day for easy preparation - and time to enjoy your company. For the little more adventurous, try the *Green Chile Marinade* made with Hatch chilis, garlic, and lime as an

enhancement to grilled or baked fish (like tilapia) and chicken and pork will work well, too. These two marinades give you many, many options.

Sauces also come in six flavors. Three varieties that will please everyone are the *Spicy All Natural Bar-B-Q*, the *Sticky Sweet*, and the *Original Bar-B-Q* sauces. Whether basting your grilling meats as they cook or using them as a warmed-up dipping sauce after the meat is cooked, these sauces are deeply flavored and delicious. Most important, all sauces are made with pure cane sugar and molasses for sweetness (not high fructose corn syrup) for a richer, high quality product.

For even more recipes that are easy and will please a summer crowd at your house, visit Stubb's recipe page on their website at: <http://www.stubbsbbq.com/recipes/> Then, sit back and share some great food that can be enjoyed by everyone.

