

# Beer Mop

The inspiration for this recipe comes from a book called [Smoke and Spice](#), written by husband and wife pitmasters Cheryl and James Jamison.

- 1-12 oz bottle of beer
- 1/2 cup cider vinegar
- 1/2 cup water
- 1/4 cup canola oil
- 1/2 yellow onion, chopped
- 2 Tbsp [barbecue rub](#) (Use the same rub that you used for your meat)
- 2 cloves garlic, minced
- 1 Tbsp Worcestershire sauce

- 1.Combine all the ingredients in a [medium non-reactive saucepan](#).
- 2.Bring to a simmer over medium heat.
- 3.Cook until rub is fully dissolved, about 2-3 minutes.

Store any leftover mop in a covered container in your refrigerator. Keeps for about 2 weeks.