

RARE BARRELS

CELEBRATE BOURBON MONTH WITH A WINE ENTHUSIAST "BEST BUY" RARE BOURBON BARREL CABERNET SAUVIGNON BBQ SAUCE

A homemade BBQ sauce that's great for chicken, beef or pork

Prep Time: 5 min

Cook Time: 5 min

Total Time: 10 min

Servings: 1 cup of sauce

Ingredients

- 1 tablespoon extra virgin olive oil
- 2 garlic cloves, peeled and minced
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground chipotle chili pepper
- 1/3 cup red wine
- 1/6 cup organic ketchup
- 1 tablespoon apple cider vinegar
- 1/4 cup brown sugar or honey if preferred
- 1 tablespoon soy sauce
- 1/8 teaspoon liquid smoke (a little goes a long way!)

Instructions

1. Prep and measure all ingredients before starting to combine and heat.
2. Heat olive oil in heavy medium saucepan over medium heat. Add garlic, cumin, and chipotle chili; stir 1 minute.
3. Add red wine and simmer 2 minutes. Gently whisk in ketchup, soy sauce, and liquid smoke; simmer 2 minutes longer.
4. Take off heat, stir in honey and apple cider vinegar. Allow to cool and then refrigerate until use.

