

# RECIPE

## JEREMY BARBERA BARBEQUE SAUCE

### INGREDIENTS

2 Cups	Jeremy Barbera, Lodi
1 tbsp	Olive Oil
4 tbsp	Shallots, minced
2 Cloves	Garlic, minced
1 tsp	Smoked Paprika
¼ - ½ tsp	Cayenne Pepper (to taste)
½ tsp	Black Pepper, ground
½ tsp	Salt
½ tsp	Dry Mustard
1 Cup	Catsup
¼ Cup	Aged Balsamic (minimum 7 years)
2 tbsp	Brown Sugar

### DIRECTIONS

- 1.) Put wine in non-reactive pan, stainless steel or other, not aluminum.
- 2.) Reduce wine by half to one cup and set aside.
- 3.) Heat sauce pan, add olive oil, then shallots and sauté until translucent.
- 4.) Add garlic, paprika, salt, pepper, cayenne, and mustard; sauté until fragrant about 1 to 2 minutes stirring to ensure no burning.
- 5.) Add to sauce pan reduced wine, catsup, balsamic, and brown sugar. Bring to a simmer. Simmer 15 to 20 minutes until thickened where sauce coats the back of a spoon and does not run when a finger is run through it.

Great for grilled chicken, pork (ribs or chops) and beef.  
Serve with Jeremy Barbera, friends & family.



JEREMY BARBERA

BBQ SAUCE {YUM}

[ FREE RECIPE CARD ]

JEREMY WINE CO<sup>®</sup>