



Vintners Red BBQ Sauce

Vintners Red

Being a sweet and fruity wine, Vintners Red always pairs well with BBQ, which makes it a perfect base for a BBQ sauce. Serve basted on Ribs and Chicken.



Vintners Red BBQ Sauce

INGREDIENTS

1 Bottle of
San Sebastian
Vintners Red
2 cups Ketchup
1 cup Raspberry Jam
1/2 cup Cranberry Juice
1/2 cup Yellow Onion
2 tbsp Tomato Paste
1 tsp Soy Sauce
1/2 tsp Sea Salt



PREPARATION STEPS

- 1. Mince** Yellow Onion.
- 2. Add** to a Saucepan all ingredients and Whisk together.
- 3. Cook** on Medium-High and bring to a boil. Then lower heat and let simmer approximately 1 hour to reduce and thicken sauce.
- 5. Remove** from Heat and Stir until sauce reaches desired thickness.