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Sarah's Sassy Bar-B-Que Sauce

1/4 sweet onion
2 cloves garlic
1/2 cup Sarah's Red Table Wine
2 cups tomato sauce
2 cups ketchup
1 TBL Gulden's brown Mustard
1/2 cup Brown Sugar
1/2 tsp. cumin
1 tsp. Smoked Paprika
2 tsp. chili Powder
1 Serrano Chili
1 cup water

Preparation:

Sauté onion & garlic over medium heat until softened, add Sarah's Red Wine & remaining Ingredients. Bring to a boil, lower heat to simmer, 10 - 15 minutes. Let Cool, 10 Minutes. Puree (optional)

Recipe courtesy of Sarah's Vineyard, visit us at www.sarahvineyardwinery.com



SARAH'S VINEYARD