

# BARBECUE SAUCE

*with* **TIW MERLOT**

## Ingredients:

*3 tbsp vegetable oil*

*1 sm. onion—minced*

*1 clove garlic- minced*

*1/4 green bell pepper- minced*

*1/2 C ketchup*

*1/2 C tomato sauce*

*1/8 C Thousand Islands Winery® Merlot*

*3 tbsp apple cider vinegar*

*3 tbsp Worcestershire sauce*

*2 tbsp lemon juice*

*2 tbsp pineapple juice*

*1 tsp hot sauce*

*1/2 tsp liquid smoke or 2 tbsp meat juice*

*2 tbsp honey or molasses*

*3 tbsp dark brown sugar*

*2 tbsp Dijon mustard*

*1/2 tsp black pepper*

*1 C water*

*Salt to taste*



## *Directions:*

*Heat oil in large skillet over medium heat, add onion, garlic, and bell pepper.*

*Cook until softened (about 4 minutes). Stir in ketchup, tomato sauce, vinegar,*

*Worcestershire sauce, Thousand Islands Winery® Merlot, lemon juice, pineapple juice, hot sauce, liquid smoke, honey (or molasses), brown sugar, mustard, black pepper, and water.*

*Bring to a boil. Reduce heat to low and simmer uncovered until thickened (about 15 minutes). Stir often. Remove sauce from the heat. Season to taste. Serve warm or room temperature.*



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WINERY.