

# RED WINE BBQ SAUCE

## ingredients:

- 1 tablespoon olive oil
- 2 garlic cloves, peeled and minced
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground chipotle chili powder
- 1/3 cup red wine
- 1/2 cup ketchup
- 1 tablespoon apple cider vinegar
- 1/4 cup brown sugar
- 1 tablespoon soy sauce or coconut aminos
- 1/8 teaspoon liquid smoke, optional

## directions:

1. Heat olive oil in heavy saucepan over medium heat. Add garlic, cumin, and chipotle chili powder and stir for one minute.
2. Carefully add the red wine and simmer for 4-5 minutes. Gently whisk in ketchup, soy sauce and liquid smoke; simmer 4 minutes longer.
3. Remove from heat and stir in the brown sugar and apple cider vinegar. Allow to cool and then transfer to a sealed jar and refrigerate until ready to use.

Enjoy!

