

## SUGGESTED PAIRINGS

Jackson-Triggs  
Delaine Vineyard  
Syrah



This versatile Barbeque sauce pairs well with a variety of meats. Use as a marinade and grill over charcoal for best flavour.

Makes 1 cup

- 1 Medium onion, diced
- 1 clove Garlic, minced
- 1 tsp Vegetable Oil
- 1 tsp Ground cumin
- 1 tsp Ground coriander
- 1 Tbsp Sweet paprika
- 1 Tbsp Smoked paprika
- 1/2 cup Syrah
- 1/2 cup Ketchup
- 2 Tbsp Worcestershire sauce

Sweat onions and garlic in a sautee pan with oil. Add dried spices, cook until spices are lightly toasted and aromatic. Add remaining ingredients. Simmer until onions are tender and sauce has a lacquered look to it. Cool and puree in a blender. Store in airtight container in the fridge. Sauce will last up to two weeks.

Recipe by David Penny,  
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