

# Joe's #Zintastic Barbecue Sauce Recipe

---



## Ingredients

3 Tablespoons olive oil	¼ cup dark brown sugar
6-8 cloves garlic, minced	2 Tablespoons paprika
1 cup ketchup	1 Tablespoon chili powder
¼ cup Zinfandel wine	1 teaspoon cayenne (add more if you like it hot)
¼ cup champagne vinegar	

1. Heat oil in a sauce pan and sauté garlic until light brown.
2. Add other ingredients and heat until it bubbles, turn back heat and simmer for 1 hour. This reduces the sauce a bit and gives it a dense thickness.
3. Enjoy with ribs, or your favorite grilled item, and a bottle of your favorite Renwood Zinfandel.

*I've been perfecting this recipe for several years.  
Share your own #Zintastic recipes with us on  
Facebook, Twitter and Instagram!*

*Cheers!*  
*Joe Shebl, Winemaker*  
*renwood.com*



RenwoodWinery