



## Joe's **ZIN·tastic!** Barbecue Sauce Recipe

Below is my Barbecue Sauce recipe I've been perfecting over the past 8 or 9 years.

3 tablespoons olive oil	1/4 cup dark brown sugar
6-8 cloves garlic, minced	2 tablespoons paprika
1 cup ketchup	1 tablespoon chili powder
1/4 cup Renwood Zinfandel wine	1 teaspoon cayenne
1/4 cup champagne vinegar	(adjust up if you like it hot)

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 Renwood Old Vine Zinfandel.

Cheers!

Joe Shebl, Winemaker

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***“Enjoy life lived outside...  
Zinfandel, BBQ & Friends.*”**

***It's ZIN·tastic!*”**

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