



— EST. 1980 —



PAIRS  
WELL WITH:  
ZINFANDEL

## BLACKBERRY BBQ SAUCE

Instructions:

**2 pints (4 cups) fresh blackberries**

**½ cup maple syrup**

**¼ cup Zinfandel**

**Pinch of salt**

Simmer these gently together in a medium sized saucepan for 10 minutes or just until the juices start to release from the berries. Puree in a blender until smooth, then strain out seeds in a mesh strainer, there will be many! Add the juices back into the saucepan & whisk in the following:

**1 Teaspoon ground Coriander**

**1 Teaspoon Dijon mustard**

**½ Teaspoon Garlic powder**

**Pinch of White pepper**

Continually whisk this mixture together on low heat until it starts to thicken, another 5 or 10 minutes. If it starts to stick you can use a spatula to stir. Brush onto meat the last couple minutes of cooking.



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