

*Knee knocking\ 'Heart thumpin'
Foot stompin' \ 'BBQ Sauce*

Ingredients

(Recipe can be increased proportionately)

- 3 Large Chipotle Chiles in Adobo, stems discarded
- 1/4 Cup Ketchup
- 1/4 Cup Pure Maple Syrup, or to taste
- 1/3 Cup Trievento Reserve malbec 2007 Wine
- 3/4 Cup Low Sodium Chicken Stock
- 1/4 teaspoon Ground Allspice
- 1 Tablespoon Canola Oil
- 1 Medium Onion, minced
- 4 large garlic cloves, minced
- Salt and freshly ground peppercorns, to taste
- 1 Tablespoon lemon juice-optional.

In a blender, combine the Chipotles with the ketchup, maple syrup, wine, broth and Allspice; puree until smooth.

In a medium saucepan, heat the oil until snhimmering.

Stir in the onion and garlic and cook over medium heat until golden, about 5 minutes, stirring frequently. Add the Chipotle puree and season with salt/pepper. Cook over medium heat until thickened, about 15 minutes. Taste and adjust ingredients as needed. Stir in the lemon juice, if used. Transfer to a bowl and cool. (Keep covered in the refrigerator until ready to use, then bring to room temperature or heat as needed).

Applications: Brush on chicken, beef, lamb, pork or ham during the last few minutes of grilling, broiling or roasting.

Or, dilute with some more wine and use to deglaze pan drippings, and make a sauce.

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