

BLUEBERRY BBQ SAUCE



INGREDIENTS

- 1 Tablespoon extra virgin olive oil
- 1 clove of garlic, minced
- ¼ cup onion, minced
- 1/3 cup molasses
- ¼ cup apple cider vinegar
- 2-3 Tablespoon Chipotle peppers in adobo sauce
(adjust for spice level)
- 1 T Dijon mustard
- 2 tsp cumin
- 3 cups fresh blueberries
- Smoked hot paprika to taste (optional)



Pair With

**2015
Petit Verdot**

Rodrigue Molyneaux
Estate Vineyard & Winery
3053 Marina Ave.
Livermore, CA 94550
www.rmwinery.com

DIRECTIONS

In a large saucepan, heat oil on medium heat. Add onion and season with salt and pepper. Sauté until onions begin to become translucent, about 3-4 minutes. Add garlic and cook for another minute. Stir in molasses, vinegar, mustard, chipotle peppers and cumin. Add blueberries and simmer over low heat, stirring until thickened, about 15 – 20 minutes. Blueberries will begin to crack open as it cooks. Mash the blueberries a little with a spoon once they do.

Once cooked, use a blender to puree. Use a towel on top or otherwise loosely cover, to avoid steam pressure buildup from the hot sauce. **NOTE:** Blueberries will stain fabric, so take care or use a towel that can get stained. Strain through a fine sieve, if desired. Season with salt to taste, and if you like more spice, season with hot paprika to taste. Use immediately or can be stored in the refrigerator once cooled for about two weeks.

This can be used with any type of grilled meat. It can be basted on during last minutes of grilling, but take care because it can burn. Great for spreading on or dipping.

Bon Appetit!