



# Southern Red BBQ Sauce

*Southern Red*

Being a sweet and fruity wine, Southern Red always pairs well with BBQ, which makes it a perfect base for a BBQ sauce. Serve basted on Ribs and Chicken.



## Southern Red BBQ Sauce

### INGREDIENTS

- 1 Bottle of Lakeridge Southern Red
- 2 cups Ketchup
- 1 cup Raspberry Jam
- 1/2 cup Cranberry Juice
- 1/2 cup Yellow Onion
- 2 tbsp Tomato Paste
- 1 tsp Soy Sauce
- 1/2 tsp Sea Salt



### PREPARATION STEPS

- 1. Mince** Yellow Onion.
- 2. Add** to a Saucepan all ingredients and Whisk together.
- 3. Cook** on Medium-High and bring to a boil. Then lower heat and let simmer approximately 1 hour to reduce and thicken sauce.
- 4. Remove** from Heat and Stir until sauce reaches desired thickness.