

Kevin McConkey's Red wine BBQ sauce

This is good on salmon, chicken and burgers—delicious on baby back ribs!

3 tablespoons olive oil
1 large shallot
2 cloves garlic minced
2 cups red wine (Brimstone works great!)
1 1/2 cups ketchup
1/2 cup chili sauce
1 tablespoons chili powder
1 tablespoons smoked paprika
2 tablespoons Dijon mustard
1/2 cup water
2 tablespoons red wine vinegar
1 tablespoons Worcestershire sauce
1 minced chipotle chili in adobo sauce +2 tsp adobo sauce
3 tablespoons brown sugar
2 tablespoons molasses

Sauté shallots and garlic in oil until soft then add the wine and cook over med high heat until reduced to 1/2 cup.
Add all other ingredients and simmer until thick.

Makes 3 cups.