

Red Wine BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	olive oil
1	lg clove	garlic - minced
1/4	tgs	ground cumin
1/4	teaspoon	chipotle chile powder
1/3	cup	dry red wine
1/2	cup	ketchup
1	tablespoon	apple cider vinegar
1	tablespoon	soy sauce
1/8	teaspoon	liquid smoke flavoring

Heat olive oil in a heavy medium saucepan over medium heat. Add garlic, cumin and chipotle powder; stir 1 minute. Add wine and simmer 2 minutes. Stir in ketchup, vinegar, soy sauce and liquid smoke; simmer 2 minutes longer.

Yield: "1 cup"