



REDWOOD  
CREEK.



## REDWOOD CREEK CALIFORNIA BBQ SAUCE

### INGREDIENTS

2 cups ketchup  
1 cup brown sugar  
¼ cup cider vinegar  
¼ cup Worcestershire sauce  
4 tbsp honey  
2 tbsp dry mustard  
1 tbsp dry rub  
2 tbsp liquid smoke  
½ tsp black pepper  
2 tbsp molasses  
1 tsp green Tabasco sauce  
¼ cup Redwood Creek Pinot Noir

### INSTRUCTIONS

Mix all ingredients in a large sauce pan over direct heat on the grill. Heat to a boil and then allow to simmer. Add corn starch to thicken as needed.