

# Barbecue Sauce

Barbecue sauce is one of my favorite sauces to eat in the summertime and this recipe will become your go-to! It is tangy and a little sweet, which makes it perfect for summer grilling. Pair your grilled masterpiece with the 2020 Lolati Grenache to wow your guests.



## Ingredients

Makes 2 cups

1/3 cup finely chopped yellow onion  
4 garlic cloves, minced  
2 tablespoons olive oil  
3/4 cup tomato paste  
1 1/3 cups water  
1/2 teaspoon celery seeds  
1 teaspoon thyme  
3 tablespoons red wine vinegar  
2 tablespoons prepared Dijon-style mustard  
1/4 teaspoon ground cinnamon  
2 tablespoons granulated sugar  
1 teaspoon each salt and freshly ground black pepper, or to taste  
pinch of cayenne pepper (optional)

## Procedure

### Step 1

Saute chopped onion and minced garlic in olive oil in a small saucepan until tender and golden, about 15 minutes.

### Step 2

Add tomato paste and water and blend well. Add celery seeds, thyme, vinegar, mustard, cinnamon, and sugar. Season with salt and pepper to taste and cayenne if you use it.

### Step 3

Simmer, partially covered, for 20 minutes, stirring occasionally. Taste, correct seasoning if necessary, cover and refrigerate until ready to use.

