

## Red Wine Barbeque Sauce

Makes 4 1/2 cups

2 cans tomato paste, 5.5 ounces each  
1 cup unsweetened applesauce  
1 cup honey  
1 cup red wine vinegar  
1 cup full-bodied red wine  
1/4 cup dark molasses (blackstrap or cooking molasses)  
1 Tablespoon smoked mild paprika  
1 Tablespoon dry mustard powder  
2 Tablespoons onion powder  
2 teaspoons garlic powder  
2 teaspoons fine sea salt  
1/2 teaspoon ground allspice  
1/4 teaspoon cayenne pepper (or more to taste)



Mix all ingredients together in a large saucepan. Set over medium heat and bring to a simmer. Reduce heat to low, and simmer uncovered, stirring occasionally, for about 15 minutes or until thickened to your liking.

After about 10 minutes of simmering, taste the sauce and if you think it needs more kick, add a bit more cayenne pepper. Then continue simmering for the remaining 5 minutes.

Let cool, and pour into a bottle or jar with a tight-fitting lid. I like to keep some in a squeeze bottle for ease of use. (An empty honey or syrup bottle works well.)

This sauce will keep for months in the refrigerator, and it also freezes well.

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