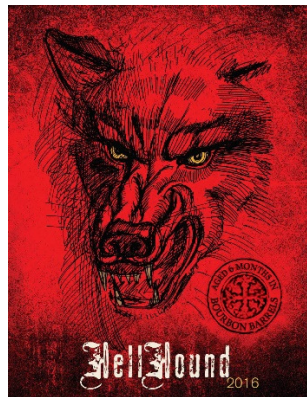




2019 Wine Roads Wine & Food Affair Recipe

Smoked Brisket with Homemade Tangy Bourbon BBQ Sauce

This is a match made in Bourbon heaven! Our 2016 HellHound Cabernet Sauvignon is finished and aged 6 months in used Bourbon Barrels from local Sonoma County craft distiller Graton Spirits. We have incorporated used bourbon barrels and Graton Spirits' Redwood Empire Bourbon Whiskey in our Smoked Brisket with Tangy Bourbon BBQ Sauce. Smoky and decadent would describe our flavorful match!



Smoked Brisket

Soak 1 stave (bourbon barrel wood) cut into 2" lengths in bourbon for at least one hour. On your charcoal grill, arrange medium hot coals around a drip pan. Add your wood chucks to the drip pan with the bourbon. Place brisket fat side down on grilling rack over pan. Cover and smoke for 6 - 8 hours until the meat reaches 185 degrees. Turn the meat once during smoking. Add coals as needed. You may need to refill the drip pan use water. When done smoking, remove from the grill and cover for 20 minutes.

Homemade Tangy Bourbon BBQ Sauce

Ingredients

1 tbsp. olive oil	½ cup minced yellow onions
2 garlic cloves, minced	1 ½ cups ketchup
½ tsp. Worcestershire sauce	1 tsp. apple cider vinegar
½ cup Redwood Empire Bourbon Whiskey	1 ½ tbsp. packed brown sugar
1/8 tsp. salt and 1/8 tsp. freshly ground pepper	1/8 tsp. chili pepper

Preparation

To prepare the BBQ sauce, in a saucepan over medium heat, warm the olive oil. Add the onions and cook, stirring occasionally, until translucent, 2 to 3 minutes. Add the garlic and cook, stirring occasionally, until fragrant, about 1 minute. Add the ketchup, Worcestershire, vinegar, whiskey, brown sugar, salt, black pepper and chili pepper and bring to a simmer, then simmer for 15 minutes. Remove from the heat and set aside.

Smoked Brisket Sandwich

Transfer the brisket to a carving board, cover loosely with aluminum foil and let rest for 20 minutes. To serve, thinly slice the brisket across the grain. Serve the brisket on rolls with the tangy BBQ sauce.