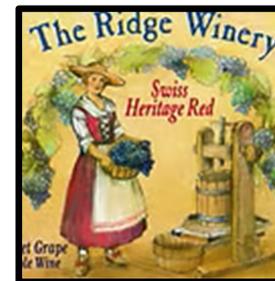


Recipes from The Ridge Winery's table to yours...  
for cozy days and memorable gatherings...

# Swiss Heritage BBQ

**\*\*MOST of the alcohol added will remain  
in dish after cooking.\*\***



This recipe was first released by The Ridge Winery in 2011 at The Indiana Wine Trail's *Fall Haul*. Since then, this adult version of sweet BBQ sauce has complimented many meats at many tables.

The Indiana Wine Trail was established in 2003 and ended in 2022. It was located in southeastern Indiana (USA's oldest and largest designated wine region) and celebrated its rich winemaking heritage that began with Swiss immigrant, Jean Jacques Dufour who established the first successful winery in America. Winemaking in this region dates back to the late 1700's.



## Ingredients

- one 15 oz can of tomato sauce
- ¾ cup water
- ¾ cup TRW's Swiss Heritage Red Wine
- ¾ cup light brown sugar
- ¾ cup grape jelly
- 13 tbsp lemon juice
- 1 tsp pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp salt
- ½ tsp ground mustard

## Instructions

1. **Prepare dry ingredients:** In a small bowl, mix all dry ingredients together.
2. **Prepare wet ingredients:** In a medium sauce pan, combine all wet ingredients until well blended.
3. **Combine:** Empty dry ingredients into the medium sauce pan with the wet ingredients. Whisk until blended. Clumps will be present.
4. **Heat:** Cook sauce on medium heat while stirring with whisk until all clumps and sugar appear to be dissolved. About 10 minutes
5. **Cool:** Remove from heat and allow sauce to cool in sauce pan for 30-60 minutes, then refrigerate in a covered dish.
7. **Serve:** Serve warm or cold with your favorite meats.

The Indy International Wine Competition was one of the largest and most prestigious independently organized wine competitions in the United States. Established in 1991 by Purdue University professor, Richard Vine, it attracted nearly 3,000 entries from 14 countries and 40 states. The last competition took place in May of 2019. We take great pride in our participation in this esteemed competition, where we have won several awards for almost all of our wines.