

BARREL CLUB ~ Mixed

Newsletter September 2018



RECIPE OF THE MONTH: BARBECUE CHICKEN WITH PINOT NOIR BLUEBERRY SAUCE

Just a reminder about your online account:

Have you created your own member account so that you can update your credit card, address, shipping information, etc? This system offers better security and privacy so that you can feel confident when making changes or placing an order. If you haven't created an account, now is that time! You will need to use the same email address that we have on file for you here in order to create your account. Please see the "Specials" category in our wine shop on our website for step-by-step instructions!



UPCOMING EVENTS

September 22 ~ 6-9 pm

Winemaker Dinner at John Ash & Co.

Tickets: \$125 | Club

RSVP: katie@matrixwinery.com

October 13 ~ 12-4pm

Harvest & Pick Up Party at Matrix Winery

RSVP: katie@matrixwinery.com

Ingredients:

- 1 medium yellow onion, finely diced
- 1/2 tablespoon canola oil
- 2 cups fresh blueberries
- 1/2 cup ketchup
- 1/2 cup 2016 Buoncristiani Pinot Noir
- 1/4 cup balsamic vinegar
- 1/4 cup light brown sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cayenne pepper
- 3lbs assorted chicken bone-in, skin-on chicken pieces, thighs, legs or breasts
- 2 tablespoons light brown sugar
- 1 teaspoon chile powder
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- 1 teaspoon sweet paprika
- 1/2 teaspoon cayenne pepper

How To Make It:

Wash, rinse and pat the chicken dry then in a small bowl combine the brown sugar, chili powder, cumin, salt, paprika and cayenne pepper.

Rub the chicken with the spice mixture and grill as you normally would until the internal temperature reaches 165.

In a medium saucepan over medium heat drizzle 1/2 tablespoon of canola oil and saute the onions until translucent, about 5-7 minutes.

Add the blueberries, ketchup, pinot noir, balsamic vinegar, brown sugar, salt and cayenne pepper. Mix to combine and bring to a boil.

Reduce the heat to a simmer and cook the barbecue sauce for about 30 minutes, you want the blueberries to cook down and the sauce to thicken slightly.

You can either leave the sauce as is with some whole blueberries or puree it in your blender for a thicker and smoother sauce.

A few minutes before the chicken finishes cooking, baste the sauce on the chicken and cook for 2 minutes.

Enjoy!

