

Las Positas Vineyards' Coccineous BBQ Sauce Recipe

Instructions:

- Peel and cut two red apples
- Boil the apples in Coccineous for ten minutes or until the apples can be torn apart with a spoon.
- Blend the wine and apple mixture.
- Add the wine and apple mixture to a pot and put on high heat. To the pot add:
 - a. 12 ounces of tomato paste
 - b. 1 cup honey
 - c. 1 cup red wine vinegar
 - d. 1/2 cup apple cider vinegar
 - e. 1/4 cup dark molasses
 - f. 1 tblsp smoked paprika
 - g. 1 tblsp mustard powder
 - h. 2 tblsp onion powder
 - i. 2 tsp garlic powder
 - j. 2 tsp sea salt
 - k. 1/2 tsp all spice
 - l. 1 tsp cayenne
 - m. 1 tblsp red chili flake
- Continue to boil until the water is cooked out and the mixture becomes a sauce and thickens.
- Set aside

Caramelized Onions Instructions:

- Cut two yellow onions into long strips and add the strips to a pan.
- Add two tblsp on vegetable oil to the pan.
- Cook the onions on medium low heat stirring occasionally until browned and caramelized 25-40 minutes depending on the heat.
- Set aside

Coccineous BBQ Sauce Chicken Quesadilla Recipe:

- Salt and pepper two chicken breasts.
- Grill them until they are cooked through.
- Once cooked through, remove the chicken from the heat and let cool.
- Chop the chicken into small chunks.
- Take a tortilla and place it on a flat surface.
- Place pieces of chicken onto one half of the tortilla.
- Take queso Oaxaca and shred it into smaller pieces.
- Place the Oaxaca onto the same half of the tortilla as the chicken.
- Take a spoon and add BBQ sauce to the same half of the tortilla that the chicken and cheese has been placed on.
- Add the caramelized onions to the same side.
- If needed, add more queso Oaxaca to the top of all the ingredients.
- Fold the tortilla in half and place the tortilla on the BBQ.
- Cook for 3-5 minutes covered, flipping once, until all the cheese has melted and grill marks are seen.
- Additional BBQ sauce can be add to the top of the quesadilla or used as a dipping sauce.

Serve with a glass of Las Positas Vineyards Coccineous