



# Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn  
Wine Club May 2012 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Graduation Day Party

pair with all the wonderful Wine Club Zinfandels...

*Saracina Old Soul Red 2009; Peterson Old School Zinfandel 2009; Gunfighter Zinfandel 2009;  
Gunfighter California Republic 2009; Kitfox Pretense Zinfandel 2009*

### Entrée: Barbecued Brisket

Serves 10-12

#### Ingredients:

- 2 cups ketchup
- ½ c. packed brown sugar
- 3 tbsp. soy sauce
- 1 tbsp honey
- 4 cloves minced garlic
- 1 tsp. crushed red pepper flakes
- dash of liquid smoke
- ½ tsp. sea salt
- ½ tsp. ground black pepper
- 4 lbs. beef brisket
- 1/3 cup olive oil
- 2 large sliced onions
- 3 c. zinfandel or stock

#### Directions:

Preheat oven to 450 degrees.

Mix ketchup, sugar, soy sauce, honey, garlic, red pepper flakes, liquid smoke, salt and pepper in bowl.

Place the brisket in a roasting pan with a cover and top with the sauce. Roast uncovered for 20 minutes.

Meanwhile, heat oil in skillet over medium high heat and saute onions until golden brown, 5-10 minutes.

Add the onions and wine to brisket and cover. Reduce the heat to 350 degrees and roast until tender, about 2 hours.

If desired, cool, cover and refrigerate overnight. Next day, remove visible fat and discard. Slice brisket and place over a layer of sauce in baking dish. Place slices in overlapping manner over the sauce and top with remaining sauce. Cover with foil and heat in 350 degree oven until hot approx 20 minutes. Can be served alongside basket of warm rolls cut in half so guests can make sandwiches.

