



# CLIF FAMILY

WINE · FOOD · FARMING

## Cacao Honey Barbeque Sauce

*From the Clif Family Kitchen  
Recipe by Executive Chef, John McConnell*

Yields: about 2 cups

### **Ingredients:**

¾ c. apple cider vinegar  
¾ c. tomato paste  
½ c. *Clif Family Solar Grown™ Cacao Honey Spread*  
1 tbsp. + 2 tsp. Worcestershire sauce  
1 tbsp. + 2 tsp. molasses  
1 tsp. vanilla extract  
¼ tsp. garlic powder  
½ tsp. onion powder  
1 tbsp. kosher salt

### **Method:**

Combine all ingredients in a stainless steel (non-reactive) saucepan and bring to a simmer, cooking just long enough to dissolve the honey and molasses. There is no need to reduce the sauce as the consistency is just right as is to coat anything that comes off the grill.

I recommend seasoning your item of choice (chicken, pork ribs, T-Bone steak, tofu, sweet corn, winter squash, etc) with our *Clif Family Napa Valley Porcini Spice Rub*, grill to perfection and baste with the Cocoa BBQ sauce.

Pair with Clif Family 2017 Gary's Improv Zinfandel.