



[wilsonwinery.com](http://wilsonwinery.com)

**2020 Zinfandel, Sawyer**

—— paired with ——

**Zinfandel Marinated Tri-Tip  
and Baked Beans with Bacon**



## Ingredients

### Tri-Tip

- 3 lbs tri-tip
- 1/2 tsp ground black pepper
- 2 tsp italian seasoning
- 1 tbsp olive oil
- 3 cloves garlic, chopped
- 2 sprigs fresh rosemary
- 1/2 cup Wilson Summertime White Wine

### Baked Beans with Bacon

- 2 cans navy beans, cooked (reserve the liquid)
- 8 oz diced bacon
- 1 yellow onion, chopped
- 2 cloves garlic, chopped
- 1/2 cup ketchup
- 1/4 cup molasses
- 1/4 cup brown sugar
- 2 tbsp apple cider vinegar
- 1 tbsp Dijon mustard
- 2 tsp Worcestershire sauce
- 1 tsp smoked paprika
- 2 tsp kosher salt
- 1/2 tsp ground black pepper
- 1 bay leaf

## Directions

### Tri-Tip

1. Combine marinade ingredients in a large bowl or Ziploc bag. Add tri-tip and coat thoroughly. Cover and refrigerate overnight.
2. Grill until tri-tip reaches internal temperature of 130° F, then remove from heat and allow to rest for 5-10 minutes. Thinly slice across the grain and serve.

### Baked Beans with Bacon

1. In a large pot, fry the bacon until crisp. Add the chopped onion and cook until soft. Add the chopped garlic and cook for 1-2 minutes. Stir in the ketchup, molasses, vinegar, mustard, smoked paprika, Worcestershire sauce, salt and pepper and bay leaf.
2. Add the beans and 1<sup>1/2</sup> cups reserved bean liquid to the pot. Bring it to a simmer. Transfer the pot covered with foil to a 325° F oven and bake for 2-3 hours. Take the foil off for the final 30 minutes so the sauce can thicken.



[delorimierwinery.com](http://delorimierwinery.com)

## 2020 Cabernet Sauvignon Reserve, Shiloh

—— paired with ——

### Coffee Rubbed Pork Ribs with Cherry Cabernet BBQ Sauce and Ultimate Mac & Cheese



## Ingredients

### Ribs

- 1/4 cup ancho chili powder
- 1/4 cup finely ground espresso
- 2 tbsp Spanish paprika
- 2 tbsp dark brown sugar
- 1 tbsp dry mustard
- 1 tbsp kosher salt
- 1 tbsp ground black pepper
- 1 tbsp ground coriander
- 1 tbsp dried oregano
- 2 tsp ground ginger
- 2 tsp chili de arbol powder
- canola or olive oil
- Salt and coarsely ground black pepper

### Mac & Cheese

- 1 lb elbow macaroni
- 4 cups milk
- 2-3 sprigs thyme
- 4 cloves garlic, smashed and divided
- 3 tbsp unsalted butter
- 3 tbsp all-purpose flour
- 5 1/2 cups sharp white cheddar, shredded and divided
- freshly ground black pepper
- 1/4 cup chopped flat-leaf parsley
- 4 slices bacon, cut crosswise into thin strips
- 1 large onion, diced
- 2 cloves garlic, smashed
- Leaves from 1/4 bunch fresh thyme

## Directions

### Ribs

1. Combine all of the dry rub ingredients in a bowl and mix thoroughly.
2. Preheat propane grill on low heat for 15 minutes; you will need more time to preheat if using a charcoal grill.
3. Pull the pork ribs from the refrigerator for 15 minutes before grilling so the meat doesn't get shocked when placed on the heat. Remove ribs from packaging, then remove membrane off the back of the ribs and discard it.
4. Rub all sides of the ribs with the dry rub. You will have extra so be sure to use one hand to sprinkle the rub over the meat and the other to rub it in. This will ensure that you don't contaminate the rub.
5. Place seasoned ribs on the grill with the meat side down. Cover the grill and cook the ribs for 45 minutes.
6. Brush with barbecue sauce and then flip the ribs over before brushing with more barbecue sauce. Cook the ribs bone side down for 10 to 15 minutes.
7. Remove from the grill and cover loosely with foil on a sheet pan. Rest the ribs for 10 to 15 minutes.
8. Slice into 1 or 2 bone sections and serve warm with more barbecue sauce on the side.

### Mac & Cheese

1. Bring a pot of salted water to a boil over high heat. Add the macaroni and cook for 8 to 9 minutes, until al dente. Drain.
2. Preheat the oven to 400° F.
3. In a small saucepan, heat the milk with the thyme sprigs and 2 garlic cloves.
4. Melt the butter in a large, deep skillet over medium-high heat. Whisk in flour and cook for about 1 minute, stirring constantly to keep lumps from forming. Strain the solids out of the milk and whisk it into the butter and flour mixture. Continue to whisk vigorously, and cook until the mixture is nice and smooth.
5. Stir in 4 cups of the cheese and continue to cook and stir to melt the cheese. Season with salt and pepper.
6. Add the cooked macaroni and parsley and fold in to coat with the cheese mixture. Scrape into a 3-quart baking dish and sprinkle with the remaining 1 1/2 cups cheese. Bake for 30 minutes, or until hot and bubbly.



GREENWOOD  
RIDGE  
VINEYARDS

[greenwoodridge.com](http://greenwoodridge.com)

## 2021 Pinot Noir, Temptation

— paired with —

**“Dragon Bones” Baby  
Back Pork Riblets  
& Homestyle Slaw**

WILSON ARTISAN



**WINE + GRILLING**



## Ingredients

### Ribs & Marinade

- 2 racks of baby back pork ribs
- 1 cup soy sauce
- 1/4 cup 2021 Pinot Noir, Temptation
- 15 cloves garlic
- 1 tsp cracked pepper

### BBQ Sauce

- 2 cups ketchup
- 1/4 cup 2021 Pinot Noir, Temptation
- 1 yellow onion, diced
- 15 cloves garlic, minced
- 1 jalapeño, minced
- 1/2 cup red wine vinegar
- 1/4 cup honey
- 1/4 cup apricot preserves
- 1 tbsp Worcestershire sauce
- 3 tbsp mustard powder
- 2 tbsp paprika
- 2 tbsp cracked pepper
- 1 tbsp red pepper flakes
- 2 dashes hot sauce

### Homestyle Slaw

- 3 cups cabbage, shredded
- 3/4 cup mayo
- 1/4 cup buttermilk
- 1/4 cup apple cider vinegar
- 2 tbsp white sugar
- 1 tsp celery seed
- 1/2 tsp white pepper
- 1/2 tsp ground mustard
- salt and pepper to taste (1/4 - 1/2 tsp each)

## Directions

### Prepare the Ribs

1. Combine marinade ingredients. Add ribs to marinade and refrigerate overnight.

### Make BBQ Sauce

2. In a large sauce pan, combine onion, garlic, and jalapeño and sauté over medium high heat until softened and lightly browned. Add remaining sauce ingredients and stir over low heat to combine until heated through. Remove from heat.

### Grill the Ribs

3. Place marinated ribs on grill and cook for about 20 minutes or until internal temperature reaches 200° F.
4. Remove from grill and baste with BBQ sauce; cover with foil while the meat rests until ready to serve.

### Assemble Slaw

5. In a large bowl, combine cabbage and carrots. In a smaller bowl, make the dressing by combining mayonnaise, vinegar, celery seed, sugar, mustard, and salt and pepper to taste. Toss dressing into cabbage mixture and let chill. Serve in a family style bowl.



[jaxonkeys.com](http://jaxonkeys.com)

**2020 GPS**

—— paired with ——

## Honey Gochujang Pork Belly & Steamed Rice

WILSON ARTISAN



**WINE + GRILLING**



## Ingredients

### Pork Belly

- 2-1/2 pounds pork belly slices cut into 3-inch pieces
- 4 cups chicken broth
- 1 piece fresh ginger (thumb-sized) peeled and finely chopped
- 3 cloves garlic, peeled
- 1 tbsp rice vinegar
- 1 tbsp white sugar

### Sauce

- 2 tbsp olive oil
- salt and pepper
- 2 pieces fresh ginger (thumb-sized), peeled and minced
- 1 tsp Gochujang
- 4 tbsp honey
- 4 tbsp brown sugar
- 6 tbsp soy sauce
- 2 tsp lemon zest

### Rice

- 1 cup of white rice
- 2 cups of water
- 1/2 tsp salt

## Directions

### Sauce

Mix the minced ginger, gochujang, honey, brown sugar, soy sauce, and lemon zest in a bowl. Set aside.

### Honey Gochujang Pork Belly

1. Place pork belly pieces in a large stockpot. Add chicken broth, ginger, garlic, rice vinegar, and white sugar to pot.
2. Bring to a boil. Place lid on the pot, turn down to low, and simmer for two hours.
3. Remove pot from the heat. Then, remove pork belly to a paper towel on a cutting board. Place another towel on the top and press lightly. Drain excess liquid.
4. Cut the pork strips into bite-sized pieces and season with salt and pepper.
5. Add 1 tbsp olive oil to a frying pan and heat to medium-high. Add pork and fry until golden brown.
6. Add sauce over the pork and cook until the sauce is dark and thickened.

### Rice

1. Combine rice and water in a small pot, salt generously, and bring to a boil. Cover with lid and bring to a simmer.
2. Let cook covered for 18 minutes or until cooked through. Uncover and fluff with fork before serving.



[matrixwinery.com](http://matrixwinery.com)

## 2021 Pinot Noir, R. Buoncristiani

— paired with —

### Teriyaki Chicken Kebab with Asian Coleslaw



## Ingredients

### Chicken

- 2 lbs chicken thighs, cut into 1 inch cubes
- 1 Vidalia sweet onion, cut into 1 inch wedges, layers separated
- 2 bell peppers, cut into 1 inch chunks
- bamboo skewers, soaked in water overnight
- white sesame seeds to garnish

### Marinade

- 1 cup Matrix R. Buoncristiani Pinot Noir
- 1/2 cup mirin
- 1/2 cup soy sauce
- 2 tbsp toasted sesame oil
- 3 tbsp honey
- 2 tbsp dark soy sauce
- 3 cloves garlic, pressed or microplaned
- 2 tsps fresh ginger, microplaned
- 1/2 tsp red pepper flakes
- 3 tbsp tomato paste

### Asian Slaw

- 3 cups red cabbage, shredded
- 3 cups green cabbage, shredded
- 1 medium carrot, grated
- 3 green onions, sliced on the bias
- 1 cup cilantro leaves, large stems removed, chopped roughly
- 3 tbsp olive oil
- 1 tbsp toasted sesame oil
- 1/4 cup rice wine vinegar
- 3 tbsp honey
- 1 tbsp soy sauce
- 2 cloves garlic, pressed or microplaned
- 1 tbsp fresh ginger, microplaned
- 1/2 tsp red chili flakes

## Directions

### Chicken

1. Combine all marinade ingredients except tomato paste in a glass bowl or a large Ziploc bag and fully submerge in marinade. Whisk or shake bag to combine.
2. Add chicken and onions. Allow to marinate for up to two hours in the refrigerator.
3. Remove the chicken and onions from the marinade. Set them aside at a work station where you can assemble your skewers.
4. Place the marinade in a saucepan and add the tomato paste. Simmer on low/med for about 12 minutes, or until mixture is reduced by 1/3.
5. Take chicken, onions, and bell peppers and assemble your skewers, alternating meat and veggies.
6. Grill until cooked, turning skewers every few minutes and brushing them with the reduced marinade.
7. Serve with the slaw, garnished with sesame seeds.

### Asian Slaw

1. Combine cabbage, carrot, green onions, and cilantro in a large bowl. In a mason jar, combine all dressing ingredients. Put a lid on the jar and shake it very thoroughly to emulsify.
2. Pour dressing over cabbage mixture and toss with hands to combine well.



mazzocco.com

**2020 Zinfandel, Verano**

—— paired with ——

**Mazzocco's Famous Skirt Steak  
and Cucumber Melon Salad**

WILSON ARTISAN



**WINE + GRILLING**



## Ingredients

### Skirt Steak

- 1-2 lbs skirt steak
- 3 parts soy sauce
- 1 part teriyaki sauce
- splash of pineapple juice
- splash of Mazzocco Zinfandel
- garlic powder to taste

### Salad

- 4 cups mixed watermelon and honeydew, diced
- 2 cups cucumber, diced
- salt to taste
- 1 tsp lemon or lime zest
- 2 tbsp lemon or lime juice, freshly squeezed
- 1-2 tbsp fresh mint, chopped
- 1 oz feta cheese, crumbled
- 2 tbsp extra virgin olive oil
- Tajin seasoning (optional)

## Directions

### Skirt Steak

1. Marinate skirt steak at least 30 minutes prior to cooking.
2. Remove meat from marinade.
3. Grill full pieces of steak to desired temperature.
4. Allow to rest 5-10 minutes. Thinly slice steak to serve.

### Salad

1. Combine watermelon, honeydew, and cucumber together in cubes (or balls).
2. Drizzle with olive oil and lemon or lime juice and zest. Add mint and feta.
3. Season with salt and pepper. Stir to combine.  
Optional - add Tajin seasoning.

# PK PEZZI KING

*pezziking.com*

**2021 Zinfandel, Jester  
& 2022 Rosé, Angela's**

— paired with —

**Beef Brisket Burnt Ends with  
Zinfandel BBQ Sauce and  
Creamy Grits with Roasted  
Tomato Vinaigrette**



## Ingredients

### Brisket

- 6-8 pound brisket point
- 2 tsp each kosher salt, coarse black pepper, and garlic powder
- 1 cup beef stock
- 1 cup of your favorite smoky BBQ sauce
- 1 cup Pezzi King Jester Zinfandel
- 1/2 cup brown sugar, divided
- 1 pinch cayenne pepper

### Grits

- 1 package grits
- 1 can creamed corn
- 1 can whole kernel corn

### Confit Tomato Vinaigrette

- 6 tomatoes, halved
- 8 cherry tomatoes
- 1 pinch salt and pepper
- 1 pinch ground coriander
- high quality olive oil
- red wine or balsamic vinegar

## Directions

### Brisket

1. Season brisket all over with salt, black pepper, and garlic powder.
2. Place brisket in a pre-heated smoker, set for 250° F, basting every hour with the beef stock for approx. 6-8 hrs, covered.
3. Pull brisket when internal temperature reaches 165° F and wrap with foil or peach butcher paper and return to smoker until it reaches 195° F, approx. 3 hrs.
4. Prepare BBQ sauce: Mix your favorite smoky BBQ sauce, Jester Zinfandel, 1/4 cup brown sugar, and cayenne to taste.
5. Carefully unwrap the butcher paper. Drain any liquid into an aluminum pan. Cut the meat into even sized cubes.
6. Place cubed meat in the aluminum pan. Coat the cubes with remaining 1/4 cup of brown sugar and prepared BBQ sauce. Finish cooking the burnt ends in the smoker for another 1-2 hours or until they have absorbed the sauce and are just about falling apart, approx. 1-2 hrs.

### Grits

Prepare grits according to package instructions, adding creamed and whole kernel corn.

### Confit Tomato Vinaigrette

1. Place halved tomatoes cut side up in a casserole dish. Add cherry tomatoes.
2. Sprinkle with salt, black pepper, and ground coriander.
3. Add olive oil approx. 1/2 the way up the side of the tomatoes.
4. Roast in a 325° F oven until tomatoes are soft and slightly collapsed.
5. Purée contents of the casserole with red wine or balsamic vinegar to a ratio of approx. 3 to 1 oil to vinegar.
6. Garnish with roasted cherry tomatoes.



# SODA ROCK

ALEXANDER VALLEY

[sodarockwinery.com](http://sodarockwinery.com)

**2020 Red Blend, Lord Snort**

— paired with —

**Pulled Pork Sliders  
and Potato Salad**

WILSON ARTISAN



**WINE + GRILLING**



## Ingredients

### Pulled Pork

- 1 tsp vegetable oil
- 1 (4 lb) pork shoulder roast
- 1 cup barbeque sauce
- 1/2 cup apple cider vinegar
- 1/2 cup chicken broth
- 1/4 cup light brown sugar
- 1 tbsp yellow mustard
- 1 tbsp Worcestershire sauce
- 1 tbsp chili powder
- 1 extra large onion, chopped
- 2 large cloves garlic, crushed
- 1 1/2 tsp dried thyme
- 8 hamburger buns, split
- 2 tbsp butter, or as needed

### Potato Salad

- 1 1/2 lbs red potatoes
- 1/2 cup mayonnaise
- 1/4 cup light sour cream
- 1 1/2 tsp Dijon mustard
- 1 tsp apple cider vinegar
- 3/4 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/2 cup celery, chopped
- 1/2 cup sweet onion, chopped
- 2 whole eggs, hard boiled and chopped
- 1/2 cup butter pickles, chopped
- fresh dill to taste

## Directions

### Pulled Pork

1. Pour vegetable oil into the bottom of a slow cooker. Place pork roast into the slow cooker; pour in barbeque sauce, vinegar, and chicken broth. Stir in brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on low for 10 to 12 hours or on high for 5 to 6 hours, until pork shreds easily with a fork.
2. Remove pork from the slow cooker and shred the meat using two forks. Return shredded pork to the slow cooker and stir to combine with juices.
3. Spread the inside of both halves of hamburger buns with butter. Toast buns, butter-side down, in a skillet over medium heat until golden brown. Spoon pulled pork onto toasted buns.

### Potato Salad

1. Wash and scrub potatoes, but do not peel. Add potatoes to a medium pot and cover with water. Add salt and bring to a boil. Cook for 20-25 minutes, or just until a fork can pierce the surface. Do not overcook - you will want them firm when cut. Drain and allow to cool. When cool enough to handle, chop potatoes into bite-size pieces.
2. Whisk together the mayonnaise, sour cream, Dijon mustard, apple cider vinegar, salt, and pepper. Gently fold in potatoes, celery, onion, pickles, eggs, and dill. Taste for seasonings. Chill for at least 6 hours or overnight.
3. This is best served after the flavors have time to meld together. Add sea salt and fresh ground black pepper to taste and garnish with snipped dill to serve.



# St. Anne's Crossing

WINERY

[stannescrossing.com](http://stannescrossing.com)

## 2020 Zinfandel, Split Rail

—— paired with ——

### Cherry BBQ Chicken and Fresh Corn & Grilled Halloumi Salad

WILSON ARTISAN



WINE + GRILLING



## Ingredients

### Chicken

- 1 medium onion, chopped
- 2 tbsp butter
- 2 cloves garlic, minced
- 2 cups fresh or frozen dark sweet cherries, pitted and coarsely chopped
- 2/3 cup packed brown sugar
- 1/4 cup cider vinegar
- 1 tbsp Worcestershire sauce
- 1 cup ketchup
- 2 tsp ground mustard
- 1/2 tsp pepper
- 1/8 tsp liquid smoke, optional

### Salad

- 1/2 lb halloumi, sliced 1/2 inch thick
- 6 cups corn, roasted and cut off the cob
- 2 red bell peppers, small diced
- 1 jalapeño, small diced
- 2 limes
- 1/4 cup olive oil
- 4 tbsp cilantro, chopped
- 1/2 cup red onion, diced
- salt and pepper to taste

## Directions

### Prepare Chicken

1. In a large saucepan, sauté onion in butter until tender. Add garlic; cook 1 minute longer. Stir in the remaining ingredients.
2. Cook, uncovered, over medium-low heat for 20 minutes or until cherries are tender and sauce is thickened, stirring occasionally.
3. Grill chicken thigh lightly, top with BBQ sauce and finish grilling.

### Prepare Salad

1. With either a grill or a cast iron pan on med-high heat, grill halloumi till browned on each side. Cheese will stay firm if you do this quickly, no more than 30-45 seconds each side. Set aside to cool.
2. Mix corn, bell pepper, onion, jalapeño, and
3. cilantro in a bowl. Add juice from 2 limes, olive oil, and grilled halloumi and mix well. Season with salt and pepper to taste. Let sit for 30 minutes in the fridge and enjoy. Better the next day!



rockpile.com

**2020 Zinfandel, Park's**

—— paired with ——

**Chinese BBQ Pork Sliders  
(Char Siu) and Fried Rice**



## Ingredients

### Pork

- 2 lb pork shoulder roast

### Marinade

- 2 tbsp soy sauce
- 2 tbsp hoisin sauce
- 2 cubes red bean curd + 1 tbsp liquid
- 1 tbsp five spice powder
- 2 tbsp honey
- 1/2 tsp ground white pepper
- 1 tsp sesame oil
- 2 cloves garlic, finely grated or mashed

### Sauce

- 2 tbsp honey
- 2-3 tsp red bean curd liquid or cooked leftover marinade

### Fried Rice

- 1 tbsp cooking oil
- 1 lb char siu, thinly sliced into bite sized pieces
- 1 small onion, finely diced
- 1/2 each green, red, and yellow bell peppers
- 3 cloves garlic, finely diced
- 1 inch ginger, finely minced
- 4 cups white rice, cooked
- 3 tbsp soy sauce
- 2 tbsp oyster sauce
- 1 tsp sesame oil
- 2 eggs
- 1/4 tsp salt
- 1/4 tsp pepper
- 3 stalks green onion, thinly sliced

## Directions

### Pork

1. Cut the pork roast, along the direction of the meat's grain, into long strips about 2-inch thick. Trim off big chunks of fat, but don't trim off too much.
2. In a small mixing bowl, mash the red bean curd until there are no more big chunks. Add remaining ingredients (except for the glaze ingredients) and whisk until combined.
3. Pour prepared marinade over the pork and make sure all pieces are coated. Marinate in the fridge for a minimum of 24-48 hours, turning the pork half way through to ensure even distribution of marinade.
4. Light coals and, when coals are ready, sear pork on all sides; Remove from direct heat and cook indirectly with a grill temperature of approximately 350° F.
5. While the pork is cooking, combine honey and red bean curd liquid (or cooked leftover marinade) to make the glaze.
6. Baste pork with glaze every 15 to 20 minutes until internal temperature of the pork reaches 155° F, then remove from the grill.
7. Let the pork rest for 10-15 minutes before slicing and serving.

### Fried Rice

1. Set a large wok or pan over medium-high heat. Add cooking oil of choice and char siu. Cook until the char siu is heated through.
2. Add onions and bell peppers, cooking until fragrant. Add garlic and ginger and continue cooking until the onions are translucent and peppers are slightly softened.
3. Add rice to the wok and stir to combine.
4. Drizzle soy sauce, oyster sauce, and sesame oil over rice. Mix until well combined.
5. Create a well in the center of the rice. Whisk eggs in small bowl with salt and pepper, then pour into the well in the rice. Scramble eggs to your preference, then mix eggs into the rice.
6. Garnish with green onions.



*Coyote*  
Sonoma

[coyotesonoma.com](http://coyotesonoma.com)

## 2020 Cabernet Sauvignon, Kitchen Hill

—— paired with ——

## Center Stage Bacon-Wrapped Chicken and Elote Corn Salad

WILSON ARTISAN



**WINE + GRILLING**



## Ingredients

### Chicken

- 2 1/4 lbs boneless and skinless chicken breasts, cut into 1 inch pieces
- 1 lb sliced bacon, cut into thirds
- 2/3 cup packed brown sugar
- 1 tbsp chili powder
- 1/8 tsp cayenne pepper (or 1/4 tsp for more kick)
- 1/2 tsp black pepper
- 1 tsp smoked paprika
- 1/4 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp sea salt

### Sauce

- 1 cup ketchup
- 1/4 cup apple cider vinegar
- 1 1/2 cups Coyote Sonoma Kitchen Hill Cabernet Sauvignon
- 1 1/2 cups brown sugar (lightly packed)
- 1/2 tbsp soy sauce
- 1 tsp Montreal steak seasoning
- 1/2 tsp Kinder's garlic herb seasoning
- 1/2 tsp onion powder
- 1 tsp chili powder

### Salad

- 4 ears corn
- 2 tbsp butter
- 1/4 cup red onion, minced
- 1/4 cup cotija cheese, crumbled
- 3 tbsp sour cream or crema
- 2 tbsp mayo
- 1/4 tsp cumin
- 1/4 tsp chili powder
- 1/4 tsp black pepper
- 1/2 tsp paprika
- 1/8 tsp cayenne (optional)
- 1/4 cup cilantro, chopped
- 2 tbsp lime juice (about 1 lime)

## Directions

### Chicken

1. In a small bowl, whisk together brown sugar and seasonings
2. Sprinkle the chicken with a little salt to taste; wrap a slice of bacon around each chicken cube and secure with a toothpick.
3. Dredge bacon-wrapped chicken pieces in the brown sugar seasoning mixture.
4. Smoke at 225° F for 20 minutes
5. Move to a grill and grill over medium heat for 15-20 minutes, turning frequently, until cooked through and chicken reaches an internal temperature of 165° F.

### Sauce

1. Combine all ingredients in a medium sized sauce pan and bring to a boil.
2. Lower heat and simmer for 30 - 40 minutes, until reduced by about half.
3. Serve immediately, or store in a sealed container in the refrigerator.

### Salad

1. Brush corn cobs with melted butter and grill over medium heat for 8-10 minutes until all sides are slightly charred. Cut off the kernels and place in a large bowl.
2. Combine dressing ingredients and add to the corn along with onions and cotija cheese. Serve warm or chilled.