

SWEET AND SOUR ZINFANDEL SAUCE

Waterfowl, Doves and Big Game

Approximately 2 cups

- 2 tablespoons olive or peanut oil
 - 4 garlic cloves, minced
 - $\frac{1}{2}$ cup yellow onion, diced fine
 - $\frac{1}{4}$ cup brown sugar
 - 2 cups zinfandel
 - 2 tablespoons Balsamic vinegar
 - 1 cup game stock or beef broth
 - 1 tablespoon Worcestershire sauce
 - 3 tablespoons tomato paste
 - 4 ounces butter, cut into 5 pieces
- salt and pepper to taste*

In a medium sauce pan over medium-high heat, sauté garlic and onion for 2 to 3 minutes. Add brown sugar and cook until the sugar liquefies and caramelizes the onion and garlic. Add the remaining ingredients except butter, salt and pepper. Reduce contents by boiling, uncovered, until there is approximately 1 $\frac{1}{2}$ cups of liquid. Remove pan from heat and whisk in butter pieces, one at a time, until sauce is thickened. Season sparingly with salt and pepper. If you need to heat the sauce at a later time, do so over low heat. Do not boil or sauce will separate.

SUNDRIED TOMATO PESTO

Upland Game

Approximately 1 cup

- $\frac{1}{2}$ cup pine nuts, lightly browned in an oven at 350° F.
 - 1 cup basil leaves
 - 2 garlic cloves
 - $\frac{1}{2}$ cup sundried tomatoes in oil
 - $\frac{1}{2}$ cup olive oil
- salt and pepper to taste*

Place all ingredients in a food processor and blend to make a coarse paste. Season with salt and pepper. To store, cover paste with a little additional olive oil, cover and refrigerate.

PLUM SAUCE

Doves, Waterfowl, Game Birds

Approximately 2 cups

- 1 $\frac{1}{2}$ cups plum preserves
- $\frac{1}{4}$ cup applesauce
- $\frac{1}{2}$ teaspoon ground ginger
- 2 garlic cloves
- 1 teaspoon chili flakes
- 1 tablespoon cornstarch
- 1 tablespoon soy sauce
- 2 tablespoons cider vinegar

In a sauce pan over medium heat, cook plum preserves and applesauce until boiling. Combine remaining ingredients and reduce heat until sauce thickens.