



## **10 Tasteful Ways to Pair Wine with Grilling**

by Steven Raichlen of Primal Grill II

### **For soaking wood chips**

For an incredible vinous smoke flavor, soak wood chips or chunks in wine (red or white) prior to tossing them on the coals for smoking.

### **In the drip pan of your grill or smoker**

For moist and flavorful smoke-roasted poultry like chicken, turkey, duck, or game birds, pour an inch or two of wine into the drip pan of your grill or smoker. Replenish as needed.

### **As a marinade**

Combine 2 cups wine (red for beef, pork, or lamb, white for poultry and seafood) with ¼ cup olive oil, 1 small onion, a carrot, a stalk of celery, 2 cloves of garlic, and 1 tablespoon rosemary or basil (all finely chopped), add salt and freshly ground black pepper to taste. Marinate red meat for several hours (or overnight), and marinate chicken and seafood for one to two hours before grilling.

### **As a grilling spray**

Pour wine into a clean spray bottle and periodically spray foods as they grill. Keeps foods moist and add an extra layer of flavor.

### **As a mop sauce**

Cotton floor mops (clean of course) were once used in Texas to swab big pieces of barbecued meat with basting mixtures known as “mop sauce.” Make a mop sauce by combining equal parts of cabernet sauvignon, brewed coffee, and Worcestershire sauce. Apply to barbecued meat (especially brisket and ribs) with a miniature barbecue mop or basting brush.

**As an injector sauce**

Combine 2 parts melted butter, 1 part white wine, and a spoonful or so of your favorite barbecue rub. Using a barbecue injector (it looks like a big syringe), inject this mixture deep into chickens, turkeys, pork shoulders, or beef roasts. Adds flavor and moistness and even looks fun.

**As a basting sauce**

Combine equal parts wine (red for red meats, white for white), salted butter and Worcestershire sauce. Brush this mixture on grilling steaks, chicken, fish, and shrimp as a glaze and a lacquer.

**For the Ultimate “Beer Can Chicken”**

Substitute wine for beer in your favorite beer can chicken recipe. Simply empty a beer or soda can, fill it with wine, and proceed with the recipe. Or if you have a beer can chicken roaster, fill the canister with wine.

**To improve barbecue sauce**

Commercial barbecue sauce is often cloyingly sweet. Add a couple of tablespoons of dry red wine to each cup of barbecue sauce to rebalance and improve the flavor.

**And above all, enjoy it**

Who says beer is the beverage for barbecue? Not millions of grill masters in Argentina, Italy, Spain, Greece, California, and elsewhere on the world’s barbecue trail. Next time you fire up your grill, uncork a bottle of your favorite white to serve with grilled seafood or chicken, or your favorite red to serve with beef and lamb. Barbecue just went haute.