

# Uncle Phillip's Barbecue Sauce

This was a favourite of Trav's

1 cup barbecue sauce,  
½ tsp vinegar,  
2 tsp Mazola oil,  
1 tsp white sugar,  
pinch salt, pepper,  
4 – 6 tblsp red wine.

I always used to wash and drain chicken well. Then I marinated in this sauce for about an hour. Then I put it on the barbecue in a foil pan. Pour some sauce off so that it starts to fry and does not boil. Baste as needed.