



**KITTLING RIDGE**  
ESTATE WINES & SPIRITS



# Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



# Salmon with a Chipotle & Raspberry BBQ Sauce

## Salmon with a Chipotle & Raspberry BBQ Sauce - serves 4

- 4 salmon fillets
- 1/4 cup maple syrup
- 1 cup fresh raspberries
- 1/2 tsp. crushed garlic
- 1/2 cup ketchup
- 1 tsp. chipotle, canned or dried
- 1/4 cup brown sugar
- 1 Tbs. white vinegar

Wash and dry raspberries. In a bowl, thoroughly mix all sauce ingredients, crushing raspberries with a fork.

Grill salmon on BBQ. Brush on sauce just before removing from grill.

**Wine Pairing:** Kittling Ridge PC White Zinfandel-Vidal

*A wine with residual sweetness corresponds nicely with salmon, but you also need some bright acidity to keep this fatty fish lively. White Zinfandel-Vidal is a great choice because it not only has citrus acidity (a component from the Vidal) as well as sweetness, but its fruity red berry undertones highlight the generous amount of fresh raspberries in the sauce.*



Recipe from QScene BBQ TV

