



## Auriga Wine Cellars June 2007 Wine Club Recipe

### Tri-Tip BBQ Marinade with Auriga 2005 Zinfandel

Prep Time: 10 Minutes

Marinate Time: 24-36 hours

#### **Ingredients**

- 1 2-4 lb Tri-tip
- 1 Bottle Italian Dressing
- 1 cup Auriga Zinfandel
- ¼ cup Apple Juice
- ¼ cup honey
- 1 tablespoon Pappy's Choice Seasoning – available in larger grocery stores

#### **Directions**

Marinate for 24-36 hours in the refrigerator

Smoker: Remove from pan and place on smoker for 3-4 hours

Grill: Remove from pan and place on grill until desired doneness is achieved

### Chicken BBQ Marinade With Auriga 2004 Chardonnay

Prep Time: 10 Minutes

Marinate Time: 4-8 hours

#### **Ingredients**

- One whole chicken, cut up
- 1 cup Chaka's MMM Sauce – Original Recipe
- ½ cup Orange Juice
- 2 cups Auriga Chardonnay
- 1 tablespoon McCormick® Grill Mates® Montreal Chicken Seasoning
- 1 tablespoon poultry seasoning

#### **Directions**

Marinate for 4-8 hours in the refrigerator

Smoker: Place the pan, chicken and marinate in a smoker at temperature of 250 for 3-4 hours until done.

Grill: Grill at a low temperature to avoid burning until done.