

## Spicy Mustard Sauce

1 c. dry white wine  
1 c. chicken broth  
2 T. ground mustard  
¼ t. ground black pepper  
½ t. salt  
2 T. brown sugar  
¼ t. smoked paprika  
1/8 t. chipotle chili powder  
1 T. olive oil

Combine all ingredients in a small saucepan. Whisk thoroughly, then bring to a boil. Simmer over low heat, stirring occasionally, for 45-60 minutes or until sauce cooks down by roughly 90 percent and coats the back of a spoon. Drizzle over meat, or serve as a dipping sauce.