

A-1 Style Steak Sauce

Ingredients:

2 Cups Orange Juice or 3 TB Frozen Concentrated Orange Juice

1&½ Cups Water

1 Cup Heinz Ketchup

1 Cup Prunes, pitted, chopped

½ Cup L&P Worcestershire sauce

½ Cup Maui Onion (sweet), small diced

½ Cup Brown Sugar, C&H

½ Cup Heinz Apple Cider Vinegar

¼ Cup Aloha Soy Sauce (or Tamari)

2 TB. Garlic, chopped

2 Tb. Grey Poupon Dijon Mustard

1 TB Ginger, minced

2 tsp. Fenugreek

2 tsp. Cardamon, ground

2 tsp. Black Pepper, ground

1 tsp. Kosher Salt

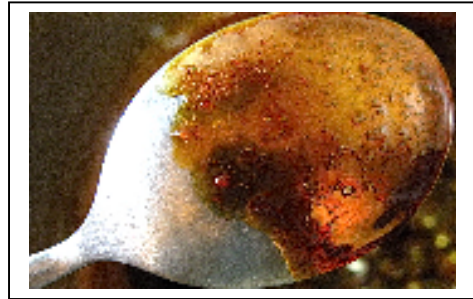
½ tsp. Cinnamon, ground

½ tsp. Clove, ground

½ tsp. Allspice, ground

½ tsp Coleman's Dry Mustard

¼ tsp. Cayenne Pepper



Directions

Place all ingredients in a pot. Bring to a boil. Reduce to slightly thick. Puree in a blender or food processor. Return to pan and simmer 1 hour till thick.

The sauce should coat the back of a spoon. Let cool. Refrigerate. Will keep 1 year. Use for steaks, pork, chicken or burgers.

