

# John's Homemade Steak Sauce

Chef John Hughes

COOK with JOHN

Internet Address: [www.cookwithjohn.com](http://www.cookwithjohn.com)

## Servings: 10

1 Cup All-natural Beef Stock  
28 Ounces Whole Peeled Tomatoes, can  
1 Small Spanish Onion, finely chopped  
1 Each Jalapeno Pepper, seeded and minced  
1 Each Cinnamon Stick  
6 Each Cloves  
1 1/2 Tablespoons Brown Sugar  
1 1/2 Tablespoons Rice Wine Vinegar  
1 Tablespoon Cider Vinegar  
1 Tablespoon Molasses  
1 Teaspoon Worcestershire Sauce  
1 Clove Garlic, minced  
1 Teaspoon Fresh Ginger, minced  
1/2 Teaspoon Dried Coriander  
1/4 Teaspoon Chili Powder  
1/4 Teaspoon Cayenne Pepper  
1 Teaspoon Fresh Orange Juice  
1/2 Teaspoon Fresh Lime Juice

In a medium sized, heavy bottom sauce pan, combine all of the ingredients - except the fresh orange & lime juice. Bring to a boil over medium-high heat, reduce to a simmer and allow to reduce by about half the original volume, about 1 hour.

Remove from heat, pick out the cinnamon stick and discard. Puree using a "stick" blender or food processor until nice thick sauce consistency. Add the fresh orange and lime juice, mix well to incorporate.

Store in air-tight glass container for up to 2 months.

---

Per Serving (excluding unknown items): 53 Calories; 1g Fat (16.6% calories from fat); 1g Protein; 12g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 236mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 0 Fruit; 0 Fat; 0 Other Carbohydrates.

*You will love this steak sauce, just the right mix of sweet & tart. Great on any grilled meats.*

*Copyright: COOK with JOHN, LLC*