

PERSONAL SIGNATURE STEAK SAUCE

F MEDIUM

Last Modified: 02/14/2015

PREP: 45 Min
COOK: 45 Min
STOVETOP

SAUCE

MAKES 1 1/2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
3	Slices	Thick Cut Bacon	1/4" Lardons
1	Tbsp	Salted Butter	
1	Cup	Yellow Onion	Fine Diced
3	Cloves	Garlic	Smashed
1/4	Cup	Tomato Paste (Contadina)	
3	Tbsp	Ketchup (Heinz)	
4	Tbsp	Sweet Hungarian Paprika	Color
1/3	Cup	Dried Sour Cherries	
1/2	Cup	Dry White Vermouth (Martini)	
1/2	Cup	Fresh Apple Cider	
1/3	Cup	Cider Vinegar (Heinz)	
1 +/-	Cups	Water (Adjust For Thickness)	
3	Tbsp	Light Brown Sugar	
2	Tbsp	Worcestershire Sauce (Lea & Perrins)	
10	Whole	Dried Juniper Berries	Cracked
3	Whole	Dried Bay Leaves	
1/2	Medium	Fresh Lime	Juiced
1 ~ 2	Tsp	Fish Sauce (Three Crabs)	To Taste
1 +/-	Dashes	Red Tabasco Pepper Sauce	To Taste
OR			
1 +/-	Dashes	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	<p>This recipe is intended to become your own personal "Signature" Steak Sauce. The amount of heat is determined by the amount of Hot Sauce you use. Make it in small batches until you get to a Sauce you can confidently label as your own.....Then make bunches of it and bottle it as gifts for your friends. It will keep while sealed and refrigerated for a long time since there is a relatively large amount of Vinegar, Wine and Sugar in the recipe.</p> <p>You may alternately hot-bath can process your cooked Sauce in their individual bottles in order to get an extensive non-refrigerated shelf-life. (Look up Hot Bath Canning methods</p>
NOTE	<p>Very nice, relatively inexpensive "gift" bottles are available on-line: http://www.specialtybottle.com/clearfrenchsquaresmi.aspx http://www.specialtybottle.com/saucebottlesmi.aspx Make your own full-color (waterproof) labels. Staples will make relatively cheap color copies from your "color master" if you also give them the blank self-stick label sheets.</p>

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TOOLS	<p>1) Food Processor OR Blender 2) Medium Stainless Steel Skillet 3) Fine Wire Strainer</p>
PREP	<p>DISH 1) Mince the Garlic Cloves and set them aside. 2) Finely dice the Yellow Onions and add them on top of the Garlic. 3) Crack the Juniper Berries and set them aside. 4) Cut the Bacon into 1/4" lardons and set them aside.</p>
1	In a medium skillet, fry the Bacon Lardons over medium heat until lightly crisp, about 6 to 8 minutes. Remove the Bacon with a slotted spoon, and pour off all but 1 tablespoon of the rendered Fat from the skillet.
2	Add in the Butter, Onion, Garlic, 1/4 teaspoon of Salt and 1/2 teaspoon of Pepper. Saute the Onion, stirring often, until they turn coppery brown and sweet, about 15 minutes.
3	Add in the Tomato Paste and Ketchup and cook, stirring constantly, until fully caramelized, about 5 minutes. Lower the heat to low, stir in the Paprika, and then add in the Water, the Cherries, Vermouth, Cider, Vinegar and Brown Sugar and simmer for
4	Add in the Worcestershire Sauce, Juniper Berries and Bay Leaves. Simmer until the sauce thickens and bubbles evenly, about 20 minutes. Let it cool slightly.
5	Discard the Bay Leaves. Puree the mixture in a food processor, and then press it through a fine wire strainer into a bowl. Whisk in 1 teaspoon of the Fish Sauce and all of the Lime Juice. Taste and add more Fish Sauce and Salt if necessary. (You can store the sauce in the refrigerator, tightly sealed in a glass jar for up to 1 month.
NOTE	Keep track of your quantity measurements and extra add-ins so you can duplicate your recipe again the next time - WRITE THEM ON THIS SHEET! You may discover (as I have) that as time passes, your tolerances and tastes change - While I do indeed "pay later" for spices, I still cannot resist the temptation.....