



Homemade Steak Sauce

Makes about 1 ⅓ cups

Ingredients

- ½ cup water
- ⅓ cup dried cherries or dark raisins (I used dried cherries because that is all I had on hand)
- ¼ cup ketchup
- 3 tablespoons Worcestershire sauce
- 2 tablespoons Dijon mustard
- 2 tablespoons unsweetened vinegar
- Salt and pepper to taste

Instructions

Cover raisins or cherries with water in a medium saucepan. Bring to a simmer, cover and let it cook for three minutes. Remove from the heat for five minutes to cool off.

In a food processor, add the soaked raisins with any remaining water, ketchup, Worcestershire, mustard, and vinegar until smooth, about one minute. Season with salt and pepper.

Grill and slice the steak or meat, and pass this sauce to put on the side.

PS: I can report that ALL of us really loved this steak sauce. The boys used it to top their baked potatoes as well. Hmmmm, it actually tasted good used that way.