



A2 Steak Sauce

A Complex, Yet Simple To Make Steak Sauce Using Pantry Staples (minus 1 ingredient... c'mon, folks... I try!)

First off... no, this isn't an A1 steak sauce copycat... I just like humor. So, rather than trying to make a copycat recipe which nobody would be happy about, because I tried multiple ones and none of them tasted right... I tried making my own recipe, from scratch. The tricky part was in order to keep the points down to 1 point for a 1/4 cup serving, I had to stretch the balsamic and worcestershire with white vinegar.

Ingredients:

- 1/2 cup water with 1-1/2 tsp cornstarch stirred into it.
- 4-1/2 Tbsp balsamic vinegar
- 3-1/2 Tbsp worcestershire sauce
- 3 Tbsp white vinegar
- 1 Tbsp lemon juice
- 1/2 tsp asian 'fish' sauce (weird, but worth it)
- 1/3 cup tomato sauce
- 1 Tbsp dijon mustard
- 2 tsp 0 point brown sugar replacement
- 1/4 tsp molasses
- 3/4 to 1 tsp salt, to taste (sounds like a lot, but trust me, Susie!)
- 3/4 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp cracked black pepper (or coarse ground)
- 2 tsp whole black peppercorns
- 1/8 tsp hot sauce, any brand you prefer

Directions:

1. Dissolve the cornstarch with the water, then heat ALL of the ingredients in a small pot, over medium-high heat, till boiling.
2. Reduce heat, cook at a medium boil for 6 minutes, stirring occasionally.
3. Remove sauce from heat, pour through a fine wire strainer, into a bowl. Let cool to room temperature. While cooling, stir the sauce every now and then, to ensure the cooling cornstarch doesn't create a thin layer on the top. The flavor develops more depth, the longer you let it sit.

Notes:

- FISH SAUCE!?!: Yup, in the asian food aisle. One of the reasons worcestershire sauce has such a nice, savory depth, is because it has anchovy in it. However, we can't add anymore worcestershire sauce, or it goes up in points. What can we add in its place? A dash of Asian 'fish' sauce. It gives Thai dishes a tremendous flavor punch, because it contains... you guessed it, anchovy.. If you're on the fence, it gets used a LOT in cookbook 5.
- SWEETENER: You can use regular sweetener, but the flavor will be a little different.

Serving Info:

Yield: 1 cup
Servings: 4
Serving Size: 1/4 cup

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- last checked 11/15/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.

