

A1-Sauce

Recipe By : Gloria Pitzer

Serving Size : 1 Preparation Time :0:00

Categories : Copycat Condiments

Amount	Measure	Ingredient -- Preparation Method
1/2	C	Dark Molasses
2		Green onions -- chop
3	Tbsp	Coarse salt (kosher)
3	Tbsp	Dry mustard
1	Tsp	Paprika
1/4	Tsp	Cayene
1		Clove garlic -- crush or
1	Tsp	Garlic powder
1		Anchovy fillet; chop -- or
1	tbsp	Anchovey paste
6	tbsp	Fresh taramind -- or
1	tbsp	Taramind extract
1	tsp	Pepper
1/2	tsp	Fenugreek
1/2	tsp	Powdered ginger
1/2	tsp	Ground cinnamon
1	tsp	Powdered cloves
1/2	tsp	Caradamen seeds
3	drops	Tabasco
6	oz	Rhine wine
2	oz	Rose wine
1	pt	White vinegar
1	tbsp	Kitchen Bouquet
1	tbsp	Postum Powder

Put all spices (except last 6 ingr.) through blender till fine powder.

Place over low heat with half vinegar and simmer 1 hr; adding rest of vinegar alittle at a time as mixture is reduced in bulk. Stir in tabasco, wines, kitchen bouquet. Cook 3 min to dissolve. Remove from heat. Pour into crock or tuperware container (2qt) Let stand covered for 1 week. Then strain thru cheese- cloth, six times.

bottle and cap tightly. Keep refrigerated indefinly.

Freeze to keep for years.