

# Almost Heinz 57 Sauce

About the recipe: Start with an aromatic base of onion, poblano pepper, garlic, anchovies and raisins. Taking the time to toast the spices and tomato paste will unlock their true flavor potential before adding the liquids to lift the bits of browned goodness from the bottom of the pot. Once all the ingredients are simmering together, keep them cooking for at least 45 minutes to bring the flavors together. If you have an immersion blender, you can pureé the sauce in the pot; if not, just transfer it in batches to the blender and pureé until smooth. Because of the complexity of this sauce, serve it with leaner cuts of beef, such as tenderloin or flank steak. Though it may seem a bit time-consuming, this facsimile of the classic Heinz 57 steak sauce is sure to impress. Measuring out all the ingredients before starting the sauce will ensure a smooth process from start to finish.

## Ingredients

1/4 cup extra-virgin olive oil	1 teaspoon dry mustard
1 small yellow onion, diced	1 teaspoon ground cumin
1 poblano pepper, seeded and diced	1/2 teaspoon ground allspice
2/3 cup raisins	1 (8-ounce) can tomato paste
3 cloves garlic, peeled and coarsely chopped	1 cup ketchup
1 tablespoon peeled and chopped ginger	1 cup Dijon mustard
5 anchovy fillets	3/4 cup balsamic vinegar
1 tablespoon kosher salt	1/2 cup Worcestershire sauce
1 tablespoon smoked paprika	1/2 cup orange juice
2 teaspoons ground coriander	1/2 cup bourbon
1 teaspoon freshly ground black pepper	1/2 molasses
	1/2 cup water

## Instructions

Heat a large pot over medium heat. Add the oil, followed by the onion and poblano. Cook, stirring frequently, until the vegetables have softened, about 5 minutes. Add the raisins, garlic, ginger and anchovies and cook, stirring, until fragrant, about 1 minute. Add the salt, paprika, coriander, pepper, mustard, cumin and allspice and cook, stirring, until fragrant, about 1 minute.

Add the tomato paste and cook, stirring constantly, until the mixture turns rust-colored, about 5 minutes. Stir in the Dijon, balsamic, Worcestershire, orange juice, bourbon, molasses and water. Bring to a simmer, reduce the heat to low and continue to simmer until the mixture has thickened slightly, about 45 minutes.

Using an immersion blender, pureé until the sauce is smooth and thick. (Alternatively, transfer the mixture in batches to a standing blender and puree until smooth and thick.) Let cool and store in the refrigerator until ready to serve.

Yield: 4 cups

Prep time: 1 hour & 15 minutes



Southern Kitchen

# Simple Copycat Heinz 57 Sauce

## Ingredients

- 1 ¼ cup ketchup
- ½ cup Worcestershire sauce
- ¼ cup yellow mustard (or less)
- 2-3 tablespoons lemon juice
- 1 tsp hot pepper sauce, optional
- 2-3 tablespoons vinegar, optional

## Directions

- In a small bowl, whisk ketchup, Worcestershire sauce, mustard, lemon juice, and hot sauce (if using) until the mixture is smooth and well-combined.

**INGREDIENTS:** TOMATO PUREE (WATER, TOMATO PASTE), HIGH FRUCTOSE CORN SYRUP, DISTILLED WHITE VINEGAR, MALT VINEGAR, SALT, CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED FOOD STARCH, RAISIN JUICE CONCENTRATE, MUSTARD FLOUR, SOYBEAN OIL, TURMERIC, SPICES, APPLE PUREE, SODIUM BENZOATE AND POTASSIUM SORBATE (PRESERVATIVES), CARAMEL COLOR, GARLIC POWDER, ONION POWDER, NATURAL FLAVORS.

