

# Homemade A1 Steak Sauce

*Want a sweet, tangy, smoky steak sauce that tastes even better than the original? This recipe is all you'll need. This copycat A1 steak sauce recipe is not only inexpensive but uses common pantry ingredients. All you'll need is a bowl, a spoon, and 2 minutes.*

- 1 ¼ cups ketchup
- 2 tablespoons yellow (or brown or dijon) mustard
- 2 tablespoons Worcestershire sauce
- 1 ½ tablespoons apple cider vinegar
- ½ teaspoon of liquid smoke
- ½ teaspoon salt
- ½ teaspoon ground pepper
- 1 pinch cayenne pepper.
- 4 drops hot sauce (such as Tabasco)
- optional: add fresh rosemary, parsley, thyme, and basil for an earthy flavor
- optional: ¼ teaspoon horseradish
- optional: skip salt, use soy sauce & ginger
- optional: splash orange juice
- optional: add cayenne powder, sriracha, chipotle peppers
- optional: garlic



## Directions:

Add the ketchup, mustard, Worcestershire sauce, vinegar, salt, and pepper into a bowl. Stir until well-combined. Transfer the mixture into a jar, seal well, and refrigerate for at least 30 minutes. Store sauce in a sealed jar and refrigerate for up to two weeks. For a longer lifespan, keep it in the freezer ~ frozen sauce will keep well for up to 2 months.

To use as a marinade, add 2 tablespoons of oil, minced garlic cloves, and a dash of ground pepper. Marinade the meat for an hour before cooking.

# Simple Homemade Steak Sauce

All you need is to mix ½ cup of ketchup and ¼ cup of Worcestershire sauce. That's it!

Can be kept in the refrigerator like store-bought sauce as long as you don't add any fresh ingredients. Be sure to label the jar with the preparation date.

For other sauces like cocktail sauce, use homemade, or else a nice organic, sugar-free ketchup with natural ingredients.

## Customize Your Sauce

These variations don't keep as long as the original sauce, so store them in an airtight container for up to three days before discarding. Start slow and taste before adding more of each:

**Sweet and Spicy:** Add 1 tablespoon of brown sugar, ¼ tablespoon of pepper flakes, and 1 teaspoon of hot sauce.

**Tangy and Sweet:** Add 1 tablespoon of brown sugar and 2 tablespoons of apple cider vinegar.

**Honey Mustard:** Add 1 tablespoon of honey and 1 tablespoon of yellow mustard or Dijon.

**Fresh Herb:** Add a handful of cilantro, one of basil, one of parsley, and ¼ cup of water. Blend until smooth.

**Garlic:** Add a head of roasted garlic, increase the amount of ketchup to ⅔ of a cup, and blend until smooth.

**Italian:** Add 2 tablespoons of dried oregano, 2 tablespoons of dried rosemary, ¼ tablespoon of dried garlic, ¼ tablespoon of dried onion, and ¼ cup of water. Blend until smooth.

## Use As a Marinade

If you made too much and don't know what to do with it, use it as a marinade by adding olive oil, fresh herbs (cilantro, oregano, parsley), a couple of halved limes or oranges, a cubed red onion, or any other item you'd usually add to a marinade.