



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Beer and Molasses Steak Sauce –

- 1 tbl. unsalted butter**
- 1 medium onion, finely diced**
- 2 cloves of garlic, minced**
- 2 cups of ketchup**
- ½ cup of molasses**
- ½ cup of apple cider or juice**
- ¼ cup of sugar**
- ¾ cup of lager-style beer**
- 1 tbl. yellow mustard**
- 2 tbl. lemon juice**
- 1 tbl. Worcestershire sauce**
- 1 tbl. cayenne pepper**
- 1 tbl. paprika**

1. In a medium saucepan over medium heat, melt butter. Add onion and garlic and sauté for 3 minutes, until softened. Add the rest of the ingredients; bring to a boil, then simmer until sauce is reduced to 2 cups, about 30 minutes.

Note: If you want a completely smooth texture; puree in a blender or food processor.

Credit: Pat & Gina Neely