



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