

Kerry's Black Sauce Recipe - ala Nanna Paulet (Homemade Worcestershire Sauce)

By Kerry Arianna McKenzie on Monday, September 30, 2013 at 3:45am

* 2 lt brown vinegar

* 2 flat tblspn each ground ginger and cloves

* 1 1/2 flat blspns cayenne pepper

*** If you are using Ezysauce - omit the spices and the eqivelant vinegar

eg. 1/2 bottle Ezysauce = omit 1/2 Ezysauce bottle worth of vinegar

1 kg brown sugar

125 gm salt

1 tblspn chopped garlic (I used the jar type)

1 orange, peeled and chopped

3 apples, chop, do not peel or core - add them just as they are - pips, cores and all

Boil together for 45 mins, strain - pushing the pulp through the strainer - this adds thickening to the sauce.

Bottle while still hot, into sterilized bottles,

**I use screw top stubbie bottles - I get about 8 stubbies out of this batch.

** Store in dark cupboard for a week minimum - if you can wait that long :-)