

Bone Crusher Steak Sauce

(makes approx. 24 oz.)

- 1 lb. Bonewerks Culinarte Demi Glace de Veau Elite
- 1/2 cup Black Strap Molasses
- 1/2 cup Raisins
- 1/2 cup Dry Red Wine
- 1/2 cup Freshly Squeezed Orange Juice
- 1/3 cup Red Wine Vinegar
- 2 tbsp. Chopped shallots
- 2 tbsp. Sun-dried Tomato Paste
- 1 tbsp. Worcestershire Sauce
- 1 tbsp. Chopped Garlic
- 3 Anchovy Filets
- 1 1/2 tsp. Ground Allspice
- Salt and Black Pepper, to Taste

HEAT Bonewerks Culinarte Demi Glace de Veau Elite, molasses, raisins, wine, orange juice, vinegar, shallots, tomato paste, Worcestershire sauce, garlic, anchovies and allspice in a saucepan. Reduce by 50%.

TRANSFER to a food processor; blend until smooth. Season to taste with salt and black pepper. (May be served hot or cold.)