

Home Made Heinz 57 Steak Sauce, A-1 Steak Sauce, Catsup

Hi Guys,

If you can't get turbinado sugar, just use regular brown sugar for a substitute. Turbinado sugar is made from crushing freshly cut sugar cane. The extracted juice is evaporated by heat then crystallized. The crystals are spun in a centrifuge, or turbine (thus the name), to remove excess moisture and molasses. The final product is sugar in light brown crystals.

I was afraid that some of the products mentioned might be hard to find in Poland. The recipe will work with apple juice as well as apple cider. In America, Ketchup and Catsup is the very same product with two different spellings. As far as the "steak sauce" goes, here are a couple of good substitutes for the steak sauces.

[USA] "Grubstake #57 Great Steak Sauce"

1/4 cup seedless raisins
1 can (small) tomato sauce
1 cup water
1 tblspn. lemon juice
3 tblspns. Worcestershire sauce
3 tblspns. brown sugar
1 tspn. salt
1/2 tspn. black pepper (finely ground)

**Heat the water and soak the raisins twenty minutes. Mix all the ingredients inside a blender then simmer the sauce until it reaches the thickness you prefer. Adjust the sweet - tart taste to your own preference.*

[USA] "Hey Juan" A-1 Steak Sauce

1 cup catsup
1/2 cup onion (chopped)
1 clove garlic
1/4 cup water
1/4 cup Worcestershire sauce
1/4 cup lemon juice
1/4 cup distilled white vinegar
2 tblspns. soy sauce
2 tblspns. brown sugar
1 tblspn. prepared mustard

**Combine all the ingredients inside a saucepan and simmer them uncovered for 30 minutes or until the sauce reaches a thickened consistency. Stir the sauce occasionally. Cool the mixture and strain it to remove the onion and garlic. Store the sauce inside a refrigerator.*

[USA] Here's how to make your own catsup:

6 pounds tomatoes, peeled, seeded, and chopped
2 stalks celery, chopped
1 large onion, chopped
4 jalapeño or serrano chiles,
(stems and seeds removed, chopped)
1 red bell pepper, stem and seeds removed, chopped
1 cup brown sugar
1½ cups cider vinegar
2 teaspoons dry mustard
1 teaspoon ground cinnamon
½ teaspoon ground cloves
¼ teaspoon ground allspice
1 to 2 teaspoons salt

** Cook the tomatoes for 15 minutes, then drain off the juice. Add the celery, onion, chiles, and bell pepper and simmer for 1 hour. Add the sugar, vinegar, and spices and simmer for an additional hour. Remove from the heat and puree until smooth. Pour into sterilized jars and process in a hot water bath or freeze the mixture for use later.*

Best Wishes, Chuckwagon