

# Beer and Molasses Steak Sauce

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**Ingredients:**

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

**Directions:**

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 and Gina Neely