

Charred Pepper Steak Sauce

Amount	Measure	Ingredient - Preparation Method
1		red bell pepper
2/3	cup	tomato puree
1/4	cup	orange juice
2	tablespoons	worcestershire sauce
2	tablespoons	extra virgin olive oil
1	tablespoon	balsamic vinegar
1	tablespoon	molasses
1	teaspoon	kosher salt
1	teaspoon	ground mustard
1/2	teaspoon	ground ginger
1/4	teaspoon	black pepper
1/4	teaspoon	onion powder
1/4	teaspoon	ground allspice

Put oven rack in top position and heat broiler to high. Place red pepper on sheet and cook until charred on all sides. Remove from oven to cool.

Place the pepper in a fine mesh sieve over a blender jar. Open with knife and remove and discard seeds. Add roasted pepper and skin into blender along with puree, oj, worcestshire, olive oil, vinegar, molasses, salt, mustard, ginger, pepper, onion powder, and allspice and blend until smooth.

Add sauce to small saucepan over medium heat and cook until it bubbles, 5 to 10 minutes. Cool and serve.

Yield: "1 3/4 cups"