

Classic Steak Sauce

Amount	Measure	Ingredient - Preparation Method
1/3	cup	raisin
1/2	cup	boiling water
1/4	cup	ketchup
3	tablespoons	worcestershire sauce
2	tablespoons	dijon mustard
2	tablespoons	white vinegar
		salt and pepper

Combine raisins and water in bowl and let sit, covered, until raisins are plump, about 5 minutes. Puree raisin mixture, ketchup, worcestershire, mustard and vinegar in blender until smooth. Season with salt and pepper.

Yield: "1 1/4 cups"