

MY HP SAUCE RECIPE

By Ghislain Bonneau at gbphotodidactical.ca

Last Revision 2013-02-21

Note that in this Recipe I did not try to imitate the HP SAUCE Recipe, but to improve on it. The real HP SAUCE does not taste enough like Pepper and is too watery. To succeed with this recipe you must use precise measurement, so measuring cups and spoons are essentials to succeed.

This recipe will yield the equivalent of 3 $\frac{3}{4}$ cups of the best HP SAUCE you will have ever tasted.

(See photo on page 2 that show 5 One Cup containers filled at $\frac{3}{4}$ of their capacity)

Preparation Time; 10 Minutes

Cooking Time; 15 Minutes

Step # 1 - DRY SPICE MIXTURE preparation.

Prepare in advance all the spices below, to add them to the sauce when instructed to do so in step #2. Put all the spices in a dry small container and put aside for now.

- 1 $\frac{1}{2}$ Tea Spoon of Ground Black Pepper (Coarse) - if your Ground Pepper is Fine use only 1 Tea Spoon.
- 1 Tea Spoon of **Onion Salt**. (**Not** Onion Powder)
- 1 Table Spoon of Salt.
- 1 Tea Spoon of All Spice.
- 2 Table Spoon of Garlic Powder
- $\frac{1}{2}$ Tea Spoon of Curry Powder (Medium)
- $\frac{1}{8}$ Tea Spoon of Sage
- $\frac{1}{8}$ Tea Spoon of Thyme.
- $\frac{1}{2}$ Tea Spoon of Ground Mustard
- $\frac{1}{4}$ Tea Spoon of Cayenne Pepper.
- 1 Tea Spoon of Paprika
- 1 $\frac{1}{2}$ Tea Spoon of Cream of Tartar.



Step # 2 - Liquids and SUGAR mixture.

Put all ingredients in a 4 pint cooking pot.

- 2 The Juice of 2 freshly squeezed Lemons. (Squeeze over a strainer – See above photo).
- 1 Cup of Red Wine.
- $\frac{1}{2}$ Cup of White Vinegar.
- $\frac{1}{2}$ Cup of Water
- 4 Table Spoon of Brown Sugar.
- 3 Table Spoon of Molasses.
- 4 Tea Spoon of Corn Syrup.
- 1 Table Spoon of Beef Bovril



Boil all the above at High Heat for 3 minutes while briskly whipping with a whisk and then **add the Dry Spice Mix you did in Step # 1, mix well and continue boiling for another minute and stir briskly during all that time** and then bring the heat down to medium and add the following.

1 **Can of Tomato Paste. 156 ml.**

2 **Cans of Tomato Sauce of 213 ml. each.**

Bring to a boil then turn the heat down to low and cook with a gentle **boil for 10 minutes** and stir the sauce at times. Do not let over boil too much, either bring the heat down or stir constantly.

Then remove the pot from the stove and put it on a cold surface. **Let cool down for 10 to 15 minutes** while stirring at times to help to cool it down faster. Then the HP SAUCE is ready to be poured in Containers and let cool down before transferring to the fridge. The spices taste will diminish a bit in intensity after one day in the fridge. So it is only the next day that it is ready and will have its real taste. Don't forget that there is no preservative in it, so it is better to keep just enough in the fridge that you know that you will use up within a Month. The rest put in the freezer in small containers and take them out the day before you want more HP SAUCE.

The HP SAUCE will be liquid when hot but will become thicker as it will cool down. You won't need much on your steak to bring all the flavor of the meat. This is not a spreading sauce it was made too liquid and won't stick to your meat so you can't cook with it on the B.B.Q. It is best to put on your meat just before eating but not to cook with it. **It is also excellent as a Marinade** for any Red Meat in conjunction with Beef Bovril and Red Wine.

BON APPÉTIT

