

Charred Pepper Steak Sauce

Yield: 1 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-butter-steak-sauce-recipe>

Ingredients:

- 1 red bell pepper small was suggested, I used a large and didn't regret it
- 2/3 cup tomato purée canned or fresh
- 1/4 cup orange juice
- 2 tablespoons worcestershire sauce
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon molasses
- 3/4 teaspoon table salt or more to taste
- 1 teaspoon ground mustard
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground black pepper freshly
- 1/4 teaspoon onion powder
- 1/8 teaspoon ground allspice

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 55 grams
3. Fat: 28 grams
4. Fiber: 6 grams
5. Protein: 6 grams
6. SaturatedFat: 4 grams
7. Sodium: 2790 milligrams
8. Sugar: 36 grams

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