

BRYANNA'S HOMEMADE VEGAN WORCESTERSHIRE SAUCE

Makes about 1 2/3 cups

Simple, quick, easy, delicious and complex.

- 1 cup cider vinegar
- 1/3 cup dark molasses
- 1/4 cup soy sauce
- 1/4 cup water
- 3 tablespoons lemon juice
- 1 1/2 tablespoons salt
- 1/2 tablespoon dry mustard powder
- 1 teaspoon onion powder
- 3/4 teaspoon ground ginger
- 1/2 teaspoon black pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves or allspice
- 1/8 teaspoon ground cardamom

Combine all of the ingredients in a blender. Pour the mixture into a medium saucepan and bring it to a boil. Remove from the heat and pour it into a sterilized pint jar or a clean 375 ml/12.7 oz. beer or cider bottle with a tight lid or cap. Store in the refrigerator. **Shake before using.** It will keep for a long time!