

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!