

Worcestershire Sauce

Ingredients

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

Directions

1. Combine all ingredients in a blender. Blend until smooth.
2. Pour into a saucepan and bring to a boil. Boil for 1 minute. Let cool.
3. Store in a glass container in the refrigerator.