

A1 Steak Sauce

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/rTLAuEYyCxU>

Makes approximately 1 1/2 cups (375 ml)

This homemade A1-style steak sauce is rich, tangy, savory, and packed with deep flavor. Made with balsamic vinegar, Worcestershire sauce, mustard, raisins, and citrus, this copycat steak sauce delivers the bold balance of sweetness, acidity, and spice that makes classic steak sauce so addictive.

Perfect for steaks, burgers, pork chops, meatloaf, and even enhancing gravies or marinades, this easy homemade sauce develops even better flavor after resting in the refrigerator.

Ingredients

1/4 cup (45 g) black raisins	1/4 cup (63 ml) Worcestershire sauce
2 cloves garlic (10 g), minced	1/4 cup (75 g) Dijon mustard
1/8 cup (60 g) yellow onion, minced	1/4 cup (75 g) ketchup
1/2 cup (125 ml) balsamic vinegar	1/4 tsp (0.5 g) black pepper
Juice of 1/2 orange or 1/8 cup (31 ml) orange juice	1/2 tsp (3 g) salt
1/2 cup (125 ml) water	1/2 tsp (1 g) celery seed
	1/2 tbsp (7 ml) hot sauce

Prep Work

Mince the garlic and onion. The pieces do not need to be perfectly uniform since the sauce will be strained later.

Juice half of an orange and remove any seeds before measuring.

Measure all remaining ingredients before beginning since the sauce comes together quickly once heated.

Prepare a fine mesh strainer for the final step to achieve a smooth steak sauce consistency.

To Make the Sauce

Add the raisins, garlic, onion, balsamic vinegar, orange juice, water, Worcestershire sauce, Dijon mustard, and ketchup to a sauce pan. Then turn the heat to medium heat.

Whisk thoroughly until the mustard and ketchup are fully incorporated.

Add the black pepper, salt, celery seed, and hot sauce.

Continue stirring until the ingredients are evenly combined.

Bring the sauce to a gentle simmer.

Once simmering, reduce the heat slightly and cook for about 10 minutes, stirring occasionally, allowing the flavors to deepen and the raisins to soften.

Remove the saucepan from the heat.

Carefully pour the sauce through a fine mesh strainer, pressing gently to extract as much liquid and flavor as possible while leaving behind the solids.

Allow the sauce to cool slightly before transferring to a container.

For best flavor, refrigerate for at least 1–2 hours before serving. The flavor improves even more after 1–2 days.

To Serve

Serve alongside grilled steaks, burgers, pork chops, chicken, or meatloaf.

Use as a dipping sauce, sandwich spread, burger sauce, or flavor enhancer for gravies and marinades.

Best served chilled or at room temperature.

Tips & Substitutions

Raisins help create the signature subtle sweetness and body found in classic steak sauce recipes.

Balsamic vinegar provides rich acidity and depth while the orange juice balances the flavor with brightness.

Golden raisins can be substituted for black raisins if preferred.

The sauce develops significantly deeper flavor after resting in the refrigerator overnight.

Straining the sauce creates a smooth restaurant-style texture, though the sauce can also be blended instead for a thicker consistency.

For extra heat, increase the hot sauce or add a pinch of cayenne pepper.

If the sauce becomes too thick after refrigeration, loosen it with a small splash of water.

This steak sauce works exceptionally well mixed into gravies, barbecue sauces, marinades, or burger sauces for added savory depth.

Store refrigerated in an airtight container for up to roughly 1 week.