

Monkey Gland Sauce Recipe



Ingredients

1 large onion diced

2 cloves garlic minced

1/2 cup stock

1 can Mutti finely chopped tomatoes (diced tomatoes)

2 tomatoes diced

1 cup of Heinz Ketchup

1/2 cup Lea & Perrins Worcestershire Sauce

1 cup Mrs Balls Hot Chutney Sauce*

1/2 cup brown sugar

2 tablespoons vinegar

1 teaspoon Tabasco sauce

4 tablespoons of port wine

Oil for frying

* if you have to, you can use any peach chutney, or Major Grey's, Crosse & Blackwell, Pataks

Instructions

1. In a medium size pot, over medium heat, add about 1 tablespoon of oil and cook the onions until they are tender.

2. Add the rest of the ingredients and stir to combine. Bring up to a boil then reduce immediately to simmer for about 30

minutes.

3. Allow to cool and enjoy! Keep sauce refrigerated.