

Monkey Gland Sauce



Ingredients

Yield 2 1/2 cups Units US

- 1 large onion, finely chopped
- 4 garlic cloves, chopped and crushed
- 1 tablespoon fresh ginger, grated
- 3 -4 tablespoons oil
- $\frac{1}{2}$ cup chutney (fruity)
- $\frac{1}{2}$ cup tomato puree
- 1 tablespoon soy sauce
- 2 tablespoons mild prepared mustard
- 2 tablespoons Worcestershire sauce
- 3 tablespoons ketchup
- 5 tablespoons port wine or 5 tablespoons muscadel wine
- $\frac{1}{3}$ cup chicken broth (chicken stock or meat stock)
- 2 tablespoons red wine
- salt
- black pepper

Directions

1. Fry the onions, garlic and ginger in the oil until the onions are translucent.
2. Add the rest of the ingredients and let cook over fairly

high heat for about 7 – 10 minutes, stirring often.

3. Taste for seasoning: you might want to add 1/2 teaspoon sugar, enough salt, and freshly ground black pepper to taste.
4. Can be served hot or cold with any roasted or grilled beef.
5. The sauce will last 2 weeks in the fridge and can be frozen.