

DIY Worcestershire Sauce - A Savory Classic Made Clean & Simple

Homemade Worcestershire Sauce: Deep Flavor, Clean Ingredients



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15 min

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INGREDIENTS

Why I Love This Recipe:

Ingredients:

- 1 Cup Apple Cider Vinegar
- 1/4 Cup Soy Sauce
- 1/4 Cup Water
- 2 Tbsp Brown Sugar
- 1 Tbsp Molasses
- 1 Tbsp Tamarind Paste
- 1 Tsp Ground Mustard
- 1 Tsp Onion Powder
- 1/2 Tsp Garlic Powder
- 1/4 Tsp Ground Cloves
- 1/4 Tsp Ground Cinnamon
- 1/4 Tsp Black Pepper
- 1/4 Tsp Cayenne Pepper (optional for heat)
- 1 Dried Anchovy (optional for umami)

Ingredient Notes:

Tamarind Paste: Key to getting that distinctive tangy punch. Available in most international markets or online.

Anchovy: Adds authentic depth and umami. Leave out for a plant-based version.

Molasses & Brown Sugar: Balance the tang with a touch of sweetness.

How to Make Worcestershire Sauce:

1. Prepare the Spice Base:

2. Make the Liquid Base:

3. Simmer and Steep:

4. Strain and Store:

5. Chill and Let It Rest:

Tips for Success:

Store in a glass jar with a tight lid to preserve flavor.

Lasts up to 1 month in the fridge.

For a smoother texture, strain twice.

Customize: add more vinegar for tang, more molasses for sweetness, or a dash of hot sauce for kick.

Uses for Homemade Worcestershire Sauce:

Marinades for steak, pork, or tofu

In burgers and meatloaf

As a savory boost in soups and stews

DIRECTIONS

1. Prepare the Spice Base: In a clean glass jar or bowl, mix the mustard, onion powder, garlic powder, cloves, cinnamon, black pepper, and cayenne.
2. Make the Liquid Base: In a saucepan over medium heat, combine the vinegar, soy sauce, water, brown sugar, molasses, and tamarind paste. Stir until the sugar dissolves.
3. Simmer and Steep: Add the dried anchovy (if using) and let the mixture simmer gently for 10-15 minutes, allowing the flavors to meld.
4. Strain and Store: Remove from heat and let cool completely. Strain the sauce through a fine mesh sieve or cheesecloth into your prepared jar to remove solids.
5. Chill and Let It Rest: Seal and refrigerate. For best results, let it sit for 24 hours before using. Flavor intensifies over time.
6. Tips for Success: Store in a glass jar with a tight lid to preserve flavor.
7. Lasts up to 1 month in the fridge.
8. For a smoother texture, strain twice.
9. Customize: add more vinegar for tang, more molasses for sweetness, or a dash of hot sauce for kick.
10. Uses for Homemade Worcestershire Sauce: Marinades for steak, pork, or tofu
11. In burgers and meatloaf
12. As a savory boost in soups and stews
13. In salad dressings or sauces
14. As a : Bloody Mary essential
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20. Final Thoughts: This Homemade Worcestershire Sauce brings that deep, complex flavor you love-with none of the mystery. It's bold, tangy, umami-rich, and completely customizable. Whether you're marinating, seasoning, or sipping (hello, Bloody Marys), this sauce earns a permanent spot in your kitchen.
21. Made it? Tag @chefmaniac and share your saucy creations! And don't forget to subscribe for more flavor-packed DIY staples and kitchen inspiration. ??

SWAPS & NOTES

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TIPS FOR SUCCESS

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Uses for Homemade Worcestershire Sauce Marinades for steak, pork, or tofu In burgers and meatloaf As a savory boost in soups and stews In salad dressings or sauces As a Bloody Mary essential

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