

## Low Carb Steak Sauce Recipe

### Ingredients:

- 1/2 cup water
- 1/2 cup balsamic vinegar
- 1/4 cup Worcestershire sauce - gluten free
- 1/4 cup organic tomato paste
- 1 tablespoon of SoNourished Erythritol sweetener
- 1/4 cup yellow mustard
- 1/2 teaspoon celery seed
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- pinch of cayenne pepper
- Juice of 1 lemon
- 2 cloves garlic, smashed
- 1/4 large onion chopped

### Instructions:

- In a saucepan combine all ingredients and bring to a boil.
- Lower to a simmer and cook for approximately 15 minutes, stirring occasionally.
- Strain mixture with a fine wire mesh into a bowl or measuring cup.
- Use spatula or spoon to press all of the juice through the strainer.
- Return the now strained liquid back to the saucepan.
- Simmer for another 5 to 7 minutes, or until to desired thickness.
- Let cool, serve or refrigerate.
- Store in any container you desire.