

ROASTED GARLIC- BALSAMIC STEAK SAUCE

Yield: About 4 cups

Unit	Ingredient
1 1/2 cups	Warm Water
3/4 cup	Raisins
1/2 cup	Balsamic Vinegar
2 Tbls	Capers
2 Tbls	Minced Shallots
2 Tbls	Plum Tomatoes, Cored & Quartered
1/4 cup	Roasted Garlic Paste from Jar
1/4 cup	House-made Apple Butter
2 Tbls	Honey
1 1/2 Tbls	Virginia Apple Jelly or Blackberry Jelly
1 1/2 Tbls	Worcestershire Sauce
1 each	Garlic Clove, Chopped
1 Tsp	[or more] Fine Sea Salt
3/4 Tsp	Dry Mustard
1/2 Tsp	[or more] Freshly Ground Black Pepper

Preparation

- Combine 1 1/2 cups warm water and raisins in medium bowl; let stand until raisins are soft, at least 15 minutes or up to 1 hour.
- Mix vinegar, capers and shallots in small bowl; let stand 15 minutes.
- Add vinegar mixture to raisins. Stir in all remaining ingredients.
- Puree mixture in blender until smooth. If desired, season with more salt and pepper. Return mixture to medium bowl.
- Cover and refrigerate at least 12 hours to blend flavors.

Note: DO AHEAD. *Can be made 1 week ahead. Keep refrigerated.*

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