



Devilled Sauce

12,5ml Oil
1 Onion, chopped with MINCER
2 Garlic cloves, chopped with MINCER
10ml Lemon juice
190ml Tomato sauce
12.5ml Brown sugar
5ml Dry mustard powder
25ml Vinegar
5ml Soy sauce
Salt and pepper to taste
250ml Water
Half a chicken stock cube, crumbed

Method:

In a frying pan, heat oil, sauté onion and garlic. Stir in the remaining ingredients, bring to the boil, reduce heat, and simmer for 3 minutes. (Makes 500ml)