

YIELD: 12

Rochester Meat Hot Sauce

PREP TIME

10 minutes

COOK TIME

1 hour 15 minutes

TOTAL TIME

1 hour 25 minutes



Ingredients

- 1 teaspoon oil
- 1 medium onion chopped
- 1 clove garlic, minced
- 1 pound ground beef
- 1 cup beef broth
- 1 6 oz. can tomato paste
- 1 tablespoon brown sugar
- 1 teaspoon ground black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon allspice
- 1/8 teaspoon cinnamon
- 1/8 teaspoon ground cloves
- salt to taste

Instructions

1. In a large skillet, over medium heat fry onion and garlic in oil until soft. Add meat and spices, periodically stir and break up any clumps of beef with a fork. Cook until the meat is no longer pink.
2. Once the meat is cooked though, add beef broth, tomato paste and brown sugar. Simmer 10 minutes. Use a hand immersion blender to further give the meat a finer texture, a couple of quick whirls here and there are all you need.
3. Simmer 1 hour, adding more beef broth if necessary to keep it moist, but avoid adding too much and letting the sauce get soupy.