



*Brandon Rodgers'*

James Beard Nominated  
Best Chef of California

*Recipe*

## **PLUM BBQ SAUCE**

Brandt Beef Recipe Collection





## Recipe

### BRANDT BEEF POT-AU-FEU WITH EGG NOODLES



#### INGREDIENTS:

- 300g (2 ½ cups) Dried plums (prunes)
- 250g (1 cup) Brandt Beef Demi Glace
- 125g (½ cup) Plum wine
- 50g (2 tbsp.) Distilled vinegar
- 25g (1 tbsp.) Brown sugar
- 25g (1 tbsp.) Worcestershire sauce
- 25g (1 tbsp.) Tamari
- 1.5g (½ tsp.) Garlic powder
- 1.5g (½ tsp.) Onion powder
- 1.5g (½ tsp.) Black pepper
- 3g (1 tsp.) Kosher salt

#### TECHNIQUE:

##### STEP 1

- Combine all ingredients into a pot.

##### STEP 2

- Bring to a boil.

##### STEP 3

- Place the lid and steep for 30 minutes.

##### STEP 4

- Place all into a vita prep blender and blend until smooth.

##### STEP 5

- Reserve for sauce to steak, glaze for bbq chicken, or dip for hot dog.

#### EQUIPMENT:

- Vita Prep blender



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