**Burnt Onion Steak Sauce Recipe** adapted from Danny Grant, Maple & Ash, Chicago, IL



INGREDIENTS

One 3-inch piece orange zest

One 3-inch piece lemon zest

Half of one large Walla Walla Sweet Onion, whole (don’t dice)

 1½ sticks unsalted butter

2 cups beef stock

3/3 1¼ cups raisins

¾ cup tomato paste

¾ cup Champagne vinegar

7 tablespoons Worcestershire sauce

¼ cup capers

3 tablespoons caper juice

3½ tablespoons gochujang

3 tablespoons balsamic vinegar

3 tablespoons barley malt syrup

1 tablespoon soy sauce

1 tablespoon colatura (Italian anchovy sauce)

2 teaspoons celery seeds, toasted

1 large red grapefruit, supremed

DIRECTIONS

1. Preheat the broiler. Place the orange and lemon zest on a sheet pan, and broil until charred, 2 to 3 minutes, then set aside.

2. Cover the surface of a small skillet with a square of foil and place the onion, cut-side down, on top. Heat over medium-high heat until well charred, 10 minutes.

3. Transfer the onion to a cutting board, discarding the foil, and roughly chop.

4. In a medium saucepan, melt the butter over medium heat. Add the chopped onions and sweat until softened, 8 to 10 minutes. Add the charred citrus zest and the remaining ingredients, then bring to a simmer.

5. Cook until thickened, 20 minutes. Transfer to a blender and purée until smooth. Keep in the refrigerator for up to 2 weeks, or jar or freeze for up to 1 year.