

# Woozy (Worcestershire) Sauce

Makes 21 X 250ml bottles

## Ingredients

- 4 Kilograms Plums Preferably homegrown or organic
- 4 Litres Brown vinegar
- 4 Cups Treacle
- 400 Grams Brown sugar
- 4 x Chilli (I used a **hot** variety but you can use mild or leave out completely)
- 1 x Garlic bulb Roughly chopped
- 1/2 Cup Fresh ginger Grated
- 1 Teaspoon Salt
- 1 Teaspoon All spice powder or 5 spice powder
- 1 Teaspoon Ground nutmeg
- 1 Teaspoon Ground cloves
- 1 Teaspoon Ground black pepper
- 1 Teaspoon Ground turmeric



## Method

1. Wash plums and remove stems and stones.
2. Place all ingredients into a large saucepan. Bring to the boil, lower the heat, and simmer for about 60 minutes.
3. Strain through a fine sieve into another container. If you want a thicker sauce, use a sieve with larger mesh holes. (I put my sauce through my moulie with the finest strainer)
4. Return to the heat and bring to the boil.
5. Pour into bottles, screwing lids on firmly and allowing to slowly cool and seal. Store for 2 weeks before using to allow sauce to mature in taste.
6. Sauce should last a long time in the pantry.