

Homemade Worcestershire Sauce

A tangy, savoury sauce built on onion, garlic, vinegar and tamarind

DIFFICULTY Easy
COURSE Sauce
CUISINE British



PREP
15 min



COOK
30 min



TOTAL
45 min



SERVES
40



FREEZES WELL
Yes

01 Ingredients

- 250ml apple cider vinegar
- 125ml water
- 60ml soy sauce
- 60g brown sugar
- 1 onion, finely chopped
- 3 garlic cloves, crushed
- 4 anchovy fillets, chopped
- 1 tbsp tamarind paste
- ½ tsp ground ginger
- ½ tsp ground cloves
- ½ tsp black pepper
- ¼ tsp cayenne pepper

02 Method

1. Combine everything in a medium saucepan and stir over medium heat until the sugar dissolves.
2. Bring to a gentle boil, then reduce to a low simmer and cook uncovered for 25-30 minutes, stirring occasionally, until reduced by about a third.
3. Cool for 15 minutes, then strain through a fine sieve, pressing the onion and garlic to extract the liquid.
4. Pour into a clean sterilised bottle or jar and refrigerate. The flavour improves after a few days.

04 Common mistakes

- **Boiling too hard** — the vinegar fumes are sharp and the sauce can reduce too far.
- **Using unsterilised bottles** — a clean, sterilised bottle keeps the sauce safe and fresh.
- **Not straining well** — a sauce with pulp will be cloudy and gritty.

03 Notes & substitutions

- Leave out the anchovies for a vegetarian version and add an extra tablespoon of soy sauce.
- Use malt vinegar for a more traditional flavour.
- Use 1 tablespoon of molasses in place of the brown sugar for a deeper colour.
- Add a stick of cinnamon or a bay leaf while simmering.

05 Storage & leftovers

FRIDGE	Keeps for up to 3 months in a sterilised, sealed bottle.
FREEZER	Freezes well in an ice cube tray for up to 6 months.
PANTRY	Not recommended for homemade versions - keep it refrigerated.