

# Medieval Steak Sauce

- 1/2 cup tomato sauce
- 1/8 cup white vinegar
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon cloves
- 1/4 teaspoon cinnamon
- 1/4 teaspoon mace
- 1/4 teaspoon nutmeg

Combine all in a saucepan, over medium heat.

Preparation time: 10 minutes

— [Subscriptions \(1\)](#)

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