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Steak Sauce Heinz 57 ♦♦

Steak Sauce Heinz 57 is a popular sauce used to enhance the flavor of steaks and other grilled meats. It has a rich and tangy taste that pairs well with the smoky flavors of grilled meats. This sauce has a long history and has been enjoyed by meat lovers for many years. It can be used as a marinade, glaze, or dipping sauce. The preparation time for this recipe is minimal, and the cooking time is also short, making it a quick and easy option for a delicious meal. The total time, including preparation and cooking, is approximately 15 minutes. This recipe yields a quantity of 500 grams, which is enough to serve 4 people. Each serving size is 125 grams. The ingredients used in this recipe include Heinz 57 Steak Sauce, Worcestershire sauce, brown sugar, Dijon mustard, garlic powder, and black pepper. These ingredients are readily available in most grocery stores. The directions for this recipe are simple and easy to follow. The sauce is prepared by combining all the ingredients in a bowl and stirring until well mixed. The sauce is then used to marinate the steaks or as a glaze during the cooking process. The steaks are cooked on a hot grill for a few minutes on each side until they reach the desired level of doneness. The sauce can also be served as a dipping sauce on the side. This recipe is best enjoyed with grilled steaks or other grilled meats. It is a versatile sauce that can be used in various ways to enhance the flavor of your favorite grilled dishes.

Recipe Type: Standard

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

250 g	heinz 57 steak sauce
30 g	Worcestershire sauce
15 g	Brown Sugar
10 g	Dijon Mustard
5 g	Garlic powder
5 g	Black pepper

Directions

Step 1

Mixing

In a bowl, combine Heinz 57 Steak Sauce, Worcestershire sauce, brown sugar, Dijon mustard, garlic powder, and black pepper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Grilling

Use the sauce to marinate the steaks or as a glaze during the cooking process.

Prep Time: 0 mins

Cook Time: 10 mins

Nutrition Facts

Calories: 120 kcal

Fat: 0 g

Protein: 0 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Carbohydrates	30 g	54.55%	60%
Fibers	0 g	0%	0%
Sugars	25 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	480 mg	20.87%	20.87%
Calcium	0 mg	0%	0%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Cuisines

American

Kitchen Tools

Slow Cooker

Blender

Events

Picnic

Course

Breads

Sauces & Dressings

Salads

Side Dishes

Appetizers

Main Dishes

Meal Type

Breakfast

Lunch

Dinner

Snack

Supper

Nutritional Content

Low Calorie

Low Fat

Low Carb

High Fiber

Low Sodium

Difficulty Level

Easy

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