

# **DIABLO SAUCE**

## **For**

### **Beef and Chicken**

#### **Ingredients:**

40 oz Beef Broth  
1 cup All-Purpose Flour  
1 cup Unsalted Butter  
1/4 cup Fresh Garlic, minced  
1/4 cup Fresh Shallots, minced  
1/4 cup Fresh Peppers, minced  
2 tbsp Dry Mustard Powder  
1/4 cup A-1 Steak Sauce  
1 1/2 tsp Fresh Ground Black Pepper  
1/4 cup Cold Unsalted Butter, cut into cubes



#### **Directions:**

Melt butter in a saucepan. Sauté garlic, peppers and shallots. Add flour and black pepper. Continue cooking for about 2 minutes. In separate bowl combine dry mustard, steak sauce, beef consommé and pour into saucepan with flour mixture. Bring to a boil, stirring until well mixed. Remove from heat and whisk in cold butter. Serve with any kind of grill beef.