

Chef Robert Staples

German Steak Sauce

- 5 cups Dijon Mustard
- 5 cups Whole Grain Mustard
- 10 cups Molasses
- 5 cups Horseradish
- 3.25 cups Honey
- 3.25 Ketchup
- Salt and pepper

Whisk all Ingredients together in a bowl. Season with salt and pepper

Chef Robert's House Seasoning

Lawry's seasoning	2	cups
Cumin	1	Tbsp
Oregano	1	Tbsp
Paprika	2	cups
Brown Sugar	1	cups
Dry Mustard	2	Tbsp
Cayenne	1	Tbsp
Basil	1	tsp
Coriander	1	tsp

Champagne Vinaigrette

Ingredients

- 1/4 cup extra virgin olive oil**
- 1/4 cup Champagne vinegar**
- 2 tablespoons Dijon mustard**
- 2 teaspoons honey**
- 3/4 teaspoon salt**
- 1/4 teaspoon freshly ground pepper**

Preparation

- 1. Whisk together all ingredients. Cover and chill at least 30 minutes or up to 3 days.**
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