



Henry Bain's Burger

NIBBLEDISH CONTRIBUTOR

Ingredients

1 grilled hamburger

1 toasted bun

Zuni Zuchinni pickles for garnish

for Henry Bain Sauce:

1/2 cup chili sauce

1/2 cup ketchup

1/2 cup A-1 steak sauce

1/2 cup worcestershire sauce

1 1/2 cup chutney-the original recipe used peach chutney, but any flavor will work.

2 Teaspoons salt

1/2 Teaspoon of freshly ground black pepper

Instructions

This recipe is all about the Henry Bain sauce. Henry Bain was the head waiter at

Louisville's elite Pendennis Club in the 1880's. He developed this recipe, I have used the sauce for steaks, venison, duck, as well as burgers.

Combine all the sauce ingredients in a sauce pan and bring to the boil.

Simmer over low heat for 5 minutes.

This keeps well in the refrigerator for several weeks.

Serve the sauce spooned over the burger with a side of Zuni Zuchinni Pickles.