



# 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

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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 Zucchini Pickles.