

Simple Sauce (the best for red meat)

Note: I originally got this simple recipe from a place I frequented for steaks when I was just a pup. Oft times the very best is the simplest, and this is one of those times.

- 1 cube butter
- ½ cup soy sauce
- 2 beef bullion cubes

Heat until cubes are dissolved. I use this on steaks and chops, basting them just before I take them off the fire, and if the fire flames up, all the better. I occasionally add garlic powder, lemon pepper, or other spices, depending upon my mood.