

THE ULTIMATE LEA & PERRINS LOVER'S GUIDE

THE LEA & PERRINS BOOK

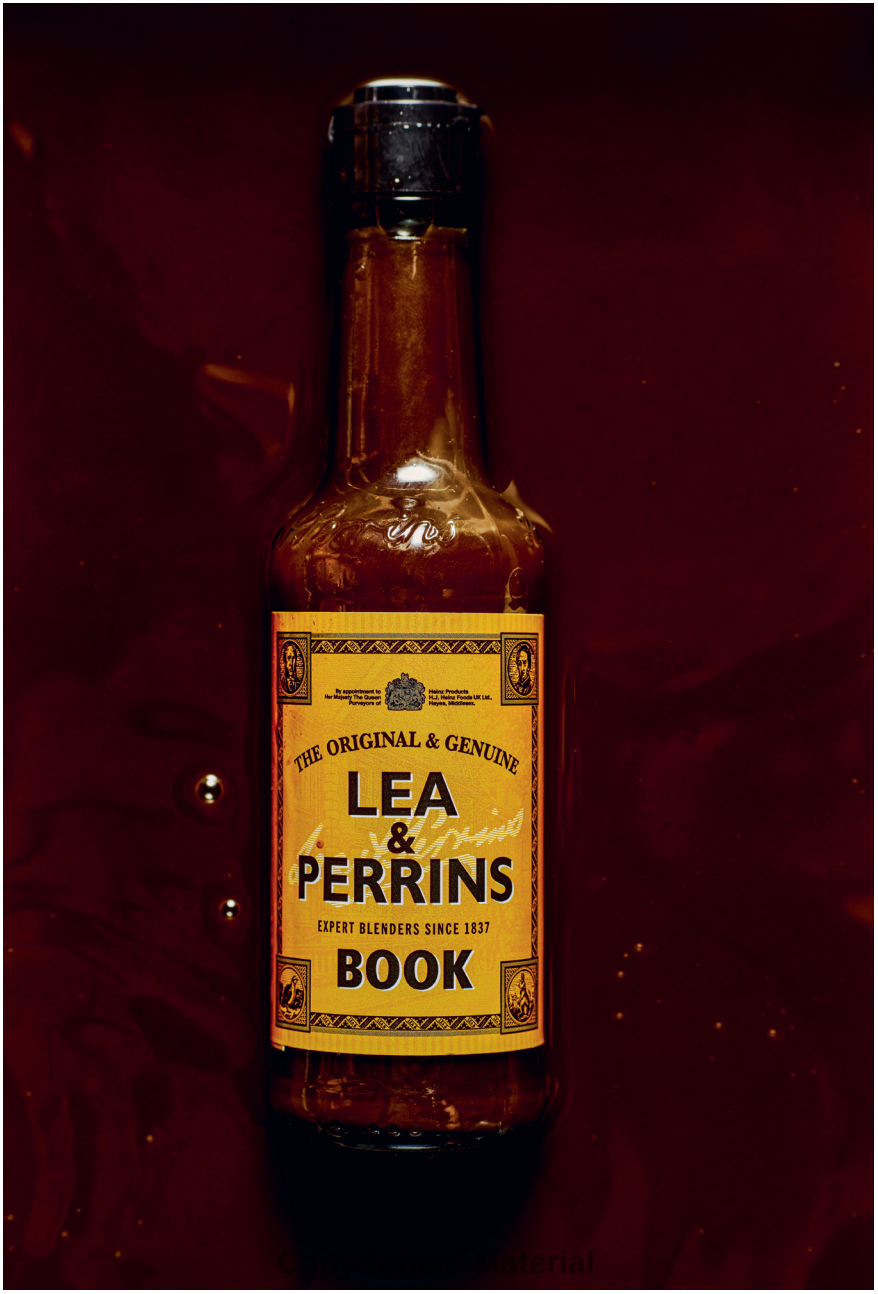
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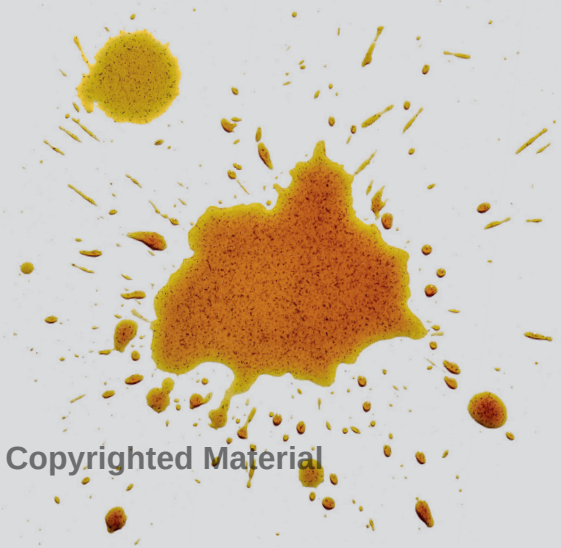
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INTRODUCTION

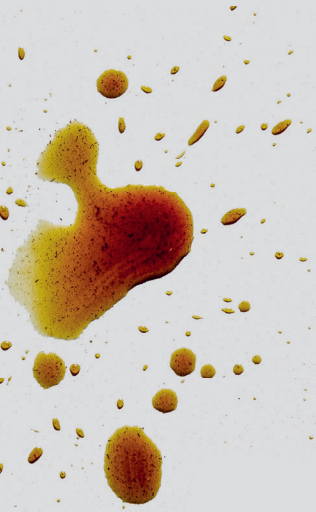
From a Bolognese sauce to a cheese toastie, there is very little that cannot be improved with a splash of Lea & Perrins Worcestershire Sauce. This delectable savoury sauce has been a kitchen staple for over 100 years, adding flavour to soups, stews, marinades and more. In this book, we're going to share 30 delicious recipes featuring Lea & Perrins, plus a host of fascinating facts about the history of this iconic sauce.

Find out how two chemists accidentally stumbled upon the perfect formula for a show-stopping sauce, and discover some of the unusual places historians have come across this instantly recognisable bottle. From our recipe for a scrumptious steak with brandy sauce to an amazing trip back in time to the Lea & Perrins factory, this book celebrates everyone's favourite condiment in all its glory.



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THE ORIGINAL & GENUINE
LEA
&
PERRINS
EXPERT BLENDERS



A BRIEF HISTORY OF LEA & PERRINS WORCESTERSHIRE SAUCE

In 1835, Lord Sandys, the Governor of Bengal, returned to England and asked his local chemists – John Wheeley Lea and William Perrins – if they could try and recreate a delicious sauce he had discovered during his time abroad. They followed his recipe and concocted a batch, but were disappointed by the flavour, which was harsh and unpleasant. They stored the unappetising sauce in stone jars in their cellar, and forgot all about it.

Almost two years later, the chemists came across the jars once more and decided to give the sauce another taste. They were amazed: the ingredients had matured, and the sauce was now delicious.

With the permission of Lord Sandys, they made more, and started selling it commercially from their chemist shop on Broad Street. They also sent salesmen to docks in Southampton, Liverpool and London to sell the sauce to passenger liners to serve in their dining rooms.

By 1843, they were selling 14,500 bottles a year, and in 1897 they opened the Midland Road Factory in Worcester, where the sauce is still made today. The company merged with another iconic sauce producer, HP Sauce, in 1930, and in 2005 they became part of the Kraft Heinz group. Almost 200 years after the sauce was first created, it has become an essential ingredient in our kitchens, with 43 million bottles produced every year.

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