

SERENDIPITY: WORCESTERSHIRE

Well, I've seen that most of you let us know about ingenious devices and discoveries related mostly to technology, however I am more interested in day-to-day facts and so I decided to speak about something I do not only love but find so tasty. I hope you enjoy my story.

Worcestershire sauce is known to be a famous sauce in the UK. It has a British origin from Worcester and was popularised by Lea & Perrins. The ingredients are simple ones that anyone can find at home but of course in the exact measure to achieve that wonderful taste this sauce has. It is often used to accompany many beef dishes such as beef stew, hamburgers, and others, nevertheless, it can also be used as garnishment with other meats, especially red ones. Not only is Worcestershire sauce used to garnish different types of meats but to flavour cocktails such as a Bloody Mary or Caesar too.

Although the origin of its recipe is unclear, I recall a story I read many years ago when I was studying for my first Certificate Diploma and thus this is the one I'll let you know, OK?

As far as I know, a man got a terrible cough and hence he went to his doctor's surgery, who prescribed a kind of syrup to be made at the chemist. We must bear in mind that former chemists didn't work as we

know them nowadays but their customers had to leave the prescription there and come back some days after to pick it up. Taking this into consideration, let's imagine that man visiting his local chemist and asking for his syrup to be made. Of course, he had to go back some days later. Therefore, the recipe was mixed at the pharmacy of Lea and Perrins. However that customer never turned up again. And after some time, the chemists decided to taste their mixture but as the resulting product was so strong it was considered inedible and the barrel was abandoned in the basement. A few years later, while they were looking to make space in the storage area, the chemists decided to try it again, and it came to a surprise to them when they discovered that the sauce had fermented and mellowed and was now palatable. So, soon afterwards, in 1838 the first bottles of "Lea & Perrins Worcestershire sauce" were released to the general public and, needless to say they became a huge success!

Thus, this is my story about a surprising and tasty ancient sauce which I advise you to try because it's simply delicious.

