

BOB & BRIAN'S ONE MAD MOO

THE RECIPE COLLECTION



Handcrafted in Queensland. Artisan Small Batch.

More than just a steak sauce. Our signature blend brings together the natural sweetness of vine-ripened tomatoes, the earthy depth of cocoa powder, and the bright, tart punch of raspberries and apple cider vinegar. Balanced with capsicum, onion, and a bold splash of Worcestershire, One Mad Moo is a versatile culinary tool designed for the grill, the oven, and the cocktail shaker.

Discover 15 signature ways to unleash the flavor.

Prime Beef Cuts

Seared Ribeye with Mad Moo Pan Glaze

The natural acidity from the raspberries and balsamic cuts through rich intramuscular fat, while the cocoa powder deepens the seared crust.

INGREDIENTS

- 2 thick-cut ribeye steaks (room temperature)
- 1 tbsp neutral oil
- 2 tbsp butter
- 2 sprigs fresh thyme
- 4 tbsp Bob and Brian's One Mad Moo Steak Sauce
- 60 ml beef stock

METHOD

1. Heavily season ribeyes with coarse salt and sear in a smoking-hot cast-iron skillet with neutral oil for 3 minutes per side.
2. Add butter and thyme, basting continuously for 1 minute until medium-rare (54°C internal). Remove steaks to rest.
3. Lower skillet heat to medium, pour off excess grease, and deglaze the pan with beef stock and Mad Moo sauce.
4. Simmer for 90 seconds, scraping up fond from the bottom of the pan until glossy and reduced, then spoon directly over the rested steaks.

Slow-Braised Mad Moo Beef Short Ribs

Extended braising allows the apple cider vinegar and tomato base to tenderize connective tissue, while the coconut sugar caramelizes into a sticky, savory glaze.

INGREDIENTS

- 1.5 kg bone-in beef short ribs
- 1 diced brown onion
- 2 minced garlic cloves
- 180 ml Bob and Brian's One Mad Moo Steak Sauce
- 400 ml beef bone broth
- 1 tbsp olive oil

METHOD

1. Preheat your oven to 150°C.
2. Brown seasoned short ribs in a Dutch oven with olive oil over medium-high heat until deeply crusted on all sides; remove meat and set aside.
3. Soften onions and garlic in the rendered fat for 3 minutes.
4. Stir in Mad Moo sauce and bone broth, bringing the mixture to a gentle simmer before returning the ribs bone-side down.
5. Cover with a tight-fitting lid and braise for 3 to 3.5 hours until the meat is fork-tender. Skim surface fat and reduce the braising liquid by half before serving over buttery potato mash.

Pork & Poultry

Sticky Sheet-Pan Pork Chops

Pork inherently pairs with stone fruit and berries; the cider vinegar in the sauce tenderizes the meat while the cocoa gives it a deep, mahogany crust.

INGREDIENTS

- 4 thick-cut bone-in pork chops
- 80 ml Bob and Brian's One Mad Moo Steak Sauce
- 1 tbsp olive oil
- 1 tbsp Dijon mustard
- 2 sprigs fresh rosemary (stripped and chopped)

METHOD

1. Whisk Mad Moo sauce, olive oil, Dijon, and rosemary together. Coat the chops thoroughly and marinate at room temperature for 30 mins.
2. Preheat oven to 200°C.
3. Heat an ovenproof skillet over medium-high heat with a splash of oil. Sear chops for 2 minutes per side to build color.
4. Brush any remaining marinade over the chops and transfer the skillet to the oven for 6 to 8 minutes, pulling them when the internal temperature hits 63°C. Rest 5 minutes.

Roast Spatchcock Chicken

The cocoa powder and roasted red peppers in the sauce create a Mexican-mole-style marinade that crisps skin and keeps dark meat succulent.

INGREDIENTS

- 1 whole chicken (roughly 1.5 kg, spatchcocked)
- 120 ml Bob and Brian's One Mad Moo Steak Sauce
- 2 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 tsp sea salt flakes

METHOD

1. Pat chicken completely dry with paper towels.
2. Whisk the Mad Moo sauce with olive oil, cumin, oregano, and salt. Rub two-thirds of the mixture all over the chicken, working some under the breast skin. Marinate for at least 2 hours.
3. Roast at 190°C on a wire-rack-lined baking sheet for 40 minutes.
4. Brush the reserved marinade over the top and roast for another 10 to 15 minutes until the skin is blistered and the thickest part of the thigh reads 74°C.

BBQ & Burgers

Charred Lamb Cutlets

Cocoa and red fruits are classic foils for grassy, gamey meats like lamb, making this sauce an ideal finishing glaze.

INGREDIENTS

- 8 trimmed lamb cutlets
- 1 tbsp olive oil
- 1 tsp chopped rosemary
- 5 tbsp Bob and Brian's One Mad Moo Steak Sauce

METHOD

1. Rub cutlets with olive oil, salt, pepper, and chopped fresh rosemary.
2. Sear over high heat on an outdoor grill or ridged griddle pan for 2 minutes on the first side.
3. Flip the cutlets and generously brush the seared side with Mad Moo sauce.
4. Flip once more in the final 30 seconds to flash-caramelize the sugar and balsamic without scorching, then pull immediately to rest before serving.

Glazed Mad Moo Smash Burgers

The coconut sugar and balsamic vinegar caramelize against cast iron, creating an instant lacquer on crispy beef patties.

INGREDIENTS

- 500 g coarse-ground beef (80/20 mix, divided into 4 balls)
- 4 brioche buns
- 4 slices sharp cheddar
- 4 tbsp Bob and Brian's One Mad Moo Steak Sauce
- 2 tbsp butter

METHOD

1. Heat a dry cast-iron griddle until smoking hot.
2. Place beef balls on the steel and smash ultra-flat using a heavy spatula. Season aggressively with salt and black pepper.
3. Fry for 2 minutes until deep brown edges form. Flip, immediately brush 1 tablespoon of Mad Moo sauce across the seared surface of each patty, and top with cheese.
4. Cover with a cloche or lid for 45 seconds to melt the cheese and set the glaze. Serve immediately on butter-toasted brioche.

Vegetarian Centerpieces

Cast-Iron Glazed Portobello Caps

Earthy mushrooms mirror the deep cocoa and Worcestershire notes, soaking up the sauce's acidity while holding up to aggressive searing.

INGREDIENTS

- 4 large portobello mushroom caps (stems removed, gills scraped)
- 2 tbsp olive oil
- 1 tbsp unsalted butter
- 1 minced garlic clove
- 60 ml Bob and Brian's One Mad Moo Steak Sauce

METHOD

1. Score a crosshatch pattern into the tops of the mushroom caps and brush lightly with olive oil and salt.
2. Heat a heavy skillet over medium-high heat. Sear the mushrooms top-side down for 4 minutes until deeply browned.
3. Flip, add the butter and minced garlic to the pan, and spoon 1 tablespoon of Mad Moo sauce over each cap.
4. Cover the pan with a lid for 3 minutes to steam through, then remove the lid and baste until the sauce reduces into a thick, glossy lacquer.

Pulled King Oyster Mushroom Sliders

Shredded king oyster mushroom stems mimic slow-cooked brisket, trapping the sticky tomato and caramelized capsicum in every fiber.

INGREDIENTS

- 400 g king oyster mushrooms
- 1 tbsp neutral oil
- 1/2 tsp smoked paprika
- 80 ml Bob and Brian's One Mad Moo Steak Sauce
- 60 ml vegetable stock
- Slider buns, crisp slaw or pickled onions

METHOD

1. Use two forks to shred the mushroom stems lengthways into coarse ribbons.
2. Heat oil in a wide skillet over high heat. Add the mushrooms and dry-sear for 5 minutes, letting excess moisture evaporate until the edges crisp and turn golden brown.
3. Season with smoked paprika, then pour in the vegetable stock and Mad Moo sauce.
4. Simmer over medium heat for 4 minutes until the liquid reduces to a clinging glaze. Pile high onto toasted slider buns with pickled onions.

Vibrant Veg & Sides

Charred Cauliflower Steaks

The inherent nuttiness of roasted brassicas pairs naturally with the bright raspberry and rich balsamic vinegar in the glaze.

INGREDIENTS

- 1 large head cauliflower (cut through the core into 2.5 cm thick steaks)
- 2 tbsp olive oil & 1/2 tsp sea salt
- 60 ml Bob and Brian's One Mad Moo Steak Sauce
- 2 tbsp toasted flaked almonds or pine nuts
- Fresh flat-leaf parsley

METHOD

1. Preheat your oven to 210°C and line a baking tray with parchment.
2. Brush cauliflower steaks with olive oil, season with salt, and roast for 18 minutes until tender and browned around the edges.
3. Remove from the oven, brush both sides generously with Mad Moo sauce, and return to the oven for another 6 to 8 minutes to caramelize the coconut sugar without burning it.
4. Scatter with toasted nuts and chopped parsley before serving.

Pan-Crisped Halloumi

The intense salt and squeaky chew of seared halloumi provide an immediate counterweight to the sweet fruit and cocoa base.

INGREDIENTS

- 250 g block halloumi (sliced 1 cm thick)
- 1 tsp olive oil
- 4 tbsp Bob and Brian's One Mad Moo Steak Sauce
- 1 tbsp water
- Torn fresh mint

METHOD

1. Pat halloumi slices completely dry with paper towels.
2. Sear in a dry non-stick skillet over medium-high heat for 2 minutes per side until a golden-brown crust forms. Transfer to a serving plate.
3. Take the skillet off the direct flame, add the Mad Moo sauce and 1 tablespoon of water to the warm pan, and swirl for 20 seconds to create a loose, pourable drizzle.
4. Spoon immediately over the hot halloumi and finish with fresh mint.

Snacks & Savory Sips

Smoked Mad Moo Crema

Folding the sauce into high-fat dairy balances its sharp vinegar bite and highlights the fruity capsicum and raspberry notes.

INGREDIENTS

- 60 ml Bob and Brian's One Mad Moo Steak Sauce
- 120 g whole-egg mayonnaise (or sour cream)
- 1/2 tsp smoked paprika
- 1 small grated garlic clove
- Squeeze of fresh lime juice

METHOD

1. Whisk all ingredients together in a small bowl until uniform.
2. Chill for 15 minutes before serving alongside sweet potato wedges, grilled halloumi, or hot wings.

The Mad Moo Bloody Mary

Because the sauce contains Worcestershire, cider vinegar, tomato, and pepper, it acts as a concentrated seasoning base with a velvety finish.

INGREDIENTS

- 60 ml vodka
- 120 ml plain tomato juice
- 25 ml Bob and Brian's One Mad Moo Steak Sauce
- 15 ml fresh lemon juice & ice
- Celery salt and cracked black pepper (for rim)

METHOD

1. Run a lemon wedge around the rim of a highball glass and dip it into a mix of celery salt and coarse black pepper. Fill the glass with ice.
2. In a cocktail shaker with ice, combine the vodka, tomato juice, Mad Moo sauce, and lemon juice.
3. Roll the mixture gently back and forth between the shaker halves for 10 seconds.
4. Strain into the prepared glass and garnish with a celery stalk, a pickled chili, or a strip of crispy bacon.

The Cocktail Hour

Charred Capsicum & Cocoa Michelada

The effervescence of a cold lager cuts through the richness of the sauce, mimicking the savory complexity of Mexican salsa negra.

INGREDIENTS

- 1 bottle (330 ml) crisp Mexican lager or pilsner
- 2 tbsp Bob and Brian's One Mad Moo Steak Sauce
- 25 ml fresh lime juice
- Tajín (or chili-lime salt) for the rim
- Ice

METHOD

1. Rim a chilled pint glass with fresh lime juice and dip in Tajín.
2. Fill the glass halfway with ice cubes.
3. Pour in the fresh lime juice and Mad Moo sauce. Stir vigorously with a bar spoon until completely combined.
4. Slowly pour the chilled beer down the side of the glass, stirring once gently to lift the sauce without knocking out the carbonation.

Mad Moo Sangrita (Mezcal Chaser)

Traditional Mexican sangrita balances citrus sweetness, tomato, and chili heat to cleanse the palate between sips of agave spirits.

INGREDIENTS

- 45 ml Bob and Brian's One Mad Moo Steak Sauce
- 90 ml fresh-squeezed orange juice
- 30 ml fresh lime juice
- 60 ml chilled tomato juice
- Pinch of sea salt

METHOD

1. Whisk the Mad Moo sauce, orange juice, lime juice, tomato juice, and salt together until completely smooth.
2. Chill in the refrigerator for at least 30 minutes.
3. Pour into shot glasses and serve alongside neat pours of smoky mezcal or blanco tequila, sipping alternately to contrast the smoke with the bright, fruity acid.

Unexpected Sweets

Mad Moo Fudgy "Mole" Brownies

The cocoa powder in the sauce bridges the gap with chocolate, while the capsicum and Worcestershire act like a salted chili kick, mimicking a rich Mexican mole.

INGREDIENTS

- 200g high-quality dark chocolate (70%)
- 150g unsalted butter
- 3 large eggs
- 200g caster sugar
- 60 ml Bob and Brian's One Mad Moo Steak Sauce
- 100g plain flour & 30g cocoa powder
- Large pinch of sea salt flakes

METHOD

1. Preheat your oven to 175°C and line an 8-inch square baking tin.
2. Melt the butter and dark chocolate together in a heatproof bowl over simmering water; let it cool slightly.
3. Whisk the eggs and sugar until pale. Slowly fold in the melted chocolate mixture, followed by the Mad Moo sauce.
4. Sift in the flour, cocoa powder, and salt. Fold gently, pour into the tin, and bake for 25–30 minutes. Finish with extra sea salt flakes.

Fire-Roasted Strawberries

Balsamic vinegar and black pepper are classic flavor pairings for strawberries. This recipe uses the sauce as a sweet-and-savory glaze that caramelizes under extreme heat.

INGREDIENTS

- 500g fresh strawberries (hulled and halved)
- 3 tbsp Bob and Brian's One Mad Moo Steak Sauce
- 1 tbsp extra balsamic vinegar
- 1 tbsp brown sugar or coconut sugar
- 250g mascarpone cheese
- 1 tsp vanilla bean paste

METHOD

1. Preheat your oven to 220°C (or use a hot outdoor grill with a cast-iron skillet).
2. Toss the strawberries in a bowl with the Mad Moo sauce, extra balsamic vinegar, and sugar.
3. Spread evenly in a baking dish and roast for 12–15 minutes until soft, bubbling, and reduced to a sticky syrup.
4. Whisk the mascarpone and vanilla paste until smooth. Spoon the hot, syrupy strawberries directly over chilled dollops of mascarpone.

Unexpected Sweets (Cont.)

Dark Chocolate & Salted Caramel Tart

The umami notes from the tomatoes and Worcestershire naturally enhance caramel just like sea salt does, preventing the dessert from becoming cloyingly sweet.

INGREDIENTS

- 1 pre-baked sweet shortcrust pastry shell (9-inch)
- **Caramel:** 200g caster sugar, 90g salted butter, 120ml heavy cream, 2.5 tbsp Mad Moo Steak Sauce
- **Ganache:** 150g dark chocolate, 150ml heavy cream

METHOD

1. In a heavy-bottomed saucepan, melt the sugar over medium heat until it reaches a deep amber color.
2. Remove from heat; carefully whisk in the butter, followed by the heavy cream. Once smooth, whisk in the Mad Moo sauce. Pour into the tart shell and chill for 1 hour.
3. Heat the remaining 150ml cream until steaming, pour over the chopped dark chocolate, let sit 2 minutes, then stir until glossy.
4. Pour the ganache over the chilled caramel layer and refrigerate for another 2 hours before slicing.

Vanilla Bean Ice Cream with Raspberry Ripple

Folding the sauce into high-fat dairy neutralizes any onion pungency, leaving behind a spiced, fruity swirl that tastes like a complex artisan chutney mixed with jam.

INGREDIENTS

- 1 liter premium vanilla bean ice cream (softened)
- 80 ml Bob and Brian's One Mad Moo Steak Sauce
- 100g fresh or frozen raspberries
- 2 tbsp maple syrup

METHOD

1. Combine the Mad Moo sauce, raspberries, and maple syrup in a small saucepan.
2. Simmer over medium-low heat for 8–10 minutes, mashing the berries until thick and syrupy. Let cool completely in the fridge.
3. Transfer the softened vanilla ice cream to a large mixing bowl.
4. Dollop the chilled raspberry syrup over the ice cream and gently fold to create distinct ribbons. Freeze for 4 hours before serving.

Refreshments

Spiced Tomato-Raspberry Virgin Spritz

A refreshing, non-alcoholic savory sipper that uses soda water to open up the aromatic onion, capsicum, and fruit aromatics of the sauce.

INGREDIENTS

- 90 ml chilled tomato juice
- 20 ml Bob and Brian's One Mad Moo Steak Sauce
- 15 ml fresh lemon juice
- 60 ml chilled club soda
- Cucumber ribbon and fresh mint for garnish

METHOD

1. Fill a stemless wine glass with ice.
2. Add the tomato juice, Mad Moo sauce, and lemon juice; stir thoroughly to integrate the sauce.
3. Top with club soda and give a single, gentle stir.
4. Garnish with a cucumber ribbon and a slapped mint sprig.



The One Mad Moo Promise

Created in 2020 by Bob and Brian, this artisan small-batch sauce was born from a desire to elevate the classic Queensland barbecue. Whether you are glazing ribs over an open fire or mixing the perfect weekend cocktail, One Mad Moo brings robust, uncompromising flavor to the table.