

Princess Pamela's Sauce Beautiful

Recipe from Pamela Strobel

Adapted by Korsha Wilson

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Total Time 25 minutes

Prep Time 5 minutes

Cook Time 20 minutes

Rating ★★☆☆☆ (13)



Kelly Marshall for The New York Times. Food Stylist: Samantha Seneviratne.

Summery, tart and slightly sweet, this sauce ingeniously uses peach preserves to make a perfect pairing for [pork chops](#). It also works as a tart dressing for a kale or chicory salad, highlighting the fruit at its peak while also adding richness thanks to butter and oil. In the mid-60s, Pamela Strobel served this condiment, her signature sauce, alongside dishes like fried chicken, black eyed peas and smothered pork chops at her restaurant, Little Kitchen. Princess Pamela, a moniker given to Ms. Strobel when she asked a printer what the name of her business should be, wore the title well: She ruled over her miniscule soul food spot underneath her apartment in New York City's East Village, deciding who was let in (and who was kicked out). —**Korsha Wilson**

INGREDIENTS

Yield: 1 cup

8 tablespoons peach preserves

1 lemon, juiced (about ¼ cup)

3 tablespoons brown sugar

1 tablespoon butter

1 tablespoon vegetable or other neutral-tasting oil

1 tablespoon vinegar

½ teaspoon paprika

Salt, pepper and Worcestershire sauce, to taste

PREPARATION

Step 1

In a small saucepan, combine preserves, lemon juice, sugar, butter, oil, vinegar, paprika and ½ cup water and stir to combine. Cook on medium until thickened, stirring occasionally. Season to taste with salt, pepper and Worcestershire sauce.

Private Notes

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