

Fruity Dipping Sauce

Fruit

Dips, Sauces, and Toppings

C-02

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Canned cling peaches, diced, in syrup	3 lb	1 qt 1 ½ cups (1 ⅔ No. 2-½ cans)	6 lb	2 qt 3 cups (3 ⅓ No. 2-½ cans)	<ol style="list-style-type: none"> 1. Drain peaches, reserve syrup for steps 3 and 4. For 25 servings, reserve 1 ½ cups. For 50 servings, reserve 3 cups. 2. Puree drained peaches in blender, or mash, or finely dice. Reserve for step 5. 3. Combine soy sauce and vinegar. Add reserved peach juice. For 25 servings, add ¾ cup. For 50 servings, add 1 ½ cups. Dissolve cornstarch in this mixture. 4. Over medium heat, boil the additional peach syrup. For 25 servings, use ¾ cup. For 50 servings, use 1 ½ cups. Add cornstarch mixture. Add brown sugar and ginger (optional). Simmer for 3-5 minutes to thicken. 5. Add cornstarch mixture to pureed peaches. Cover and chill for at least 2 hours. Keep refrigerated until ready to serve. 6. Portion with No. 20 scoop (3 ⅓ Tbsp). <p>No CCP necessary.</p>
Low-sodium soy sauce		1 tsp		2 tsp	
White vinegar		1 tsp		2 tsp	
Reserved peach syrup		¾ cup		1 ½ cups	
Cornstarch		2 Tbsp		¼ cup	
Additional reserved peach syrup		¾ cup		1 ½ cups	
Brown sugar, packed	4 oz	½ cup	8 oz	1 cup	
Ginger (optional)		⅛ tsp		¼ tsp	

SERVING:	YIELD:	VOLUME:
3 ⅓ tablespoons (No. 20 scoop) provides ⅛ cup of fruit.	25 Servings: 2 lb 12 oz	25 Servings: 1 quart 1 cup
	50 Servings: 5 lb 9 oz	50 Servings: 2 quarts 2 cups
	Edited 2014	

Special Tip:
This may be used as a dipping sauce for fish or chicken nuggets.

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Nutrients Per Serving

Calories	49	Saturated Fat	0 g	Iron	0.29 mg
Protein	0.26 g	Cholesterol	0 mg	Calcium	6 mg
Carbohydrate	12.95 g	Vitamin A	193 IU	Sodium	13 mg
Total Fat	0.02 g	Vitamin C	1.3 mg	Dietary Fiber	0.7 g