

# Barbecue Sauce

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated onions		1 Tbsp		2 Tbsp	1. Reconstitute onions in hot water. Do not drain.  2. Melt margarine or butter in stock pot and add onions. Sauté onions until lightly browned, about 5 minutes.  3. Add remaining ingredients and allow to simmer, uncovered, for 20-30 minutes.  4. Portion with 1 oz ladle (2 Tbsp).  No CCP necessary.
Water, hot		1 Tbsp		2 Tbsp	
Margarine or butter	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	
Honey	1 lb	2 cups	2 lb	1 qt	
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Paprika		1 Tbsp		2 Tbsp	
Prepared yellow mustard		1 ½ tsp		1 Tbsp	
Worcestershire sauce		1 Tbsp		2 Tbsp	
Catsup		1 ½ cups		3 cups	
Granulated garlic		½ tsp		1 tsp	
White vinegar		¼ cup		½ cup	
Canned tomato paste	4 oz	¼ cup 3 Tbsp (⅓ 12 oz can)	8 oz	¾ cup 2 Tbsp (⅔ 12 oz can)	

SERVING:	YIELD:	VOLUME:
2 tablespoons (1 oz ladle).	<b>25 Servings:</b> 2 lb 3 oz	<b>25 Servings:</b> 3 cups 2 Tbsp
	<b>50 Servings:</b> 4 lb 6 oz	<b>50 Servings:</b> 1 quart 2 ¼ cups
	Edited 2014	

Special Tip:  
Use to baste chicken or meat during cooking, or as a dipping sauce for chicken or fish nuggets.

# Barbecue Sauce

Dips, Sauces, and Toppings

C-06

## Nutrients Per Serving

<b>Calories</b>	101	<b>Saturated Fat</b>	0.57 g	<b>Iron</b>	0.37 mg
<b>Protein</b>	0.56 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	8 mg
<b>Carbohydrate</b>	20.35 g	<b>Vitamin A</b>	532 IU	<b>Sodium</b>	221 mg
<b>Total Fat</b>	2.87 g	<b>Vitamin C</b>	4.6 mg	<b>Dietary Fiber</b>	0.5 g