

# Barbecue Sauce

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Dried onions		1 Tbsp		2 Tbsp	1. Reconstituted onions in an equal amount of hot water. Do not drain.
Hot water		1 Tbsp		2 Tbsp	
Margarine or butter		1/4 cup 2 Tbsp	6 oz	3/4 cup	2. Melt margarine or butter in stock pot or steam-jacketed kettle and add onions. Saute onions until lightly browned, about 5 minutes.
Honey	1 lb	2 cups	2 lb	1 qt	
White pepper		1 1/2 tsp		1 Tbsp	4. Use to baste chicken or meat during cooking, or as a dipping sauce for chicken and fish nuggets.
Paprika		1 Tbsp		2 Tbsp	
Prepared yellow mustard		1 1/2 tsp		1 Tbsp	
Worcestershire sauce		1 Tbsp		2 Tbsp	
Catsup		1 1/2 cups		3 cups	
Granulated garlic		1/2 tsp		1 tsp	
White vinegar		1/4 cup		1/2 cup	
Tomato paste	4 oz	1/2 cup	8 oz	1 cup	

SERVING:	YIELD:	VOLUME:
2 Tbsp (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 qt 2 1/4 cups

Nutrients Per Serving			
<b>Calories</b>	104	<b>Saturated Fat</b>	.6 g
<b>Protein</b>	1 g	<b>Cholesterol</b>	0 mg
<b>Carbohydrate</b>	21 g	<b>Vitamin A</b>	96 RE/735 IU
<b>Total Fat</b>	2.9 g	<b>Vitamin C</b>	5 mg
		<b>Iron</b>	.5 mg
		<b>Calcium</b>	10 mg
		<b>Sodium</b>	241 mg
		<b>Dietary Fiber</b>	1 g

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