

**SAUCES, GRAVIES, AND DRESSINGS No.O 005 01**  
**SPANISH SAUCE**

**Yield** 100

**Portion** 1/3 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
45 cal	8 g	2 g	1 g	0 mg	247 mg	29 mg

**Ingredient**

ONIONS,FRESH,CHOPPED  
 PEPPERS,GREEN,FRESH,CHOPPED  
 CELERY,FRESH,CHOPPED  
 SHORTENING,VEGETABLE,MELTED  
 TOMATOES,CANNED,CRUSHED,INCL LIQUIDS  
 SALT  
 PEPPER,BLACK,GROUND  
 SUGAR,GRANULATED  
 WORCESTERSHIRE SAUCE  
 HOT SAUCE  
 BAY LEAF,WHOLE,DRIED  
 CHILI POWDER,DARK,GROUND  
 GARLIC POWDER  
 MUSHROOMS,CANNED,SLICED,DRAINED  
 FLOUR,WHEAT,GENERAL PURPOSE  
 WATER

**Weight**

1-5/8 lbs  
 1-1/2 lbs  
 1-1/4 lbs  
 3-5/8 oz  
 14-7/8 lbs  
 1 oz  
 1/4 oz  
 1-3/4 oz  
 1 oz  
 <1/16th oz  
 <1/16th oz  
 1/4 oz  
 1/8 oz  
 1-3/4 lbs  
 4-3/8 oz  
 8-1/3 oz

**Measure**

1 qts 5/8 cup  
 1 qts 1/2 cup  
 1 qts 3/4 cup  
 1/2 cup  
 1 gal 2-3/4 qts  
 1 tbsp  
 1 tbsp  
 1/4 cup 1/3 tbsp  
 2 tbsp  
 <1/16th tsp  
 1 lf  
 1 tbsp  
 1/8 tsp  
 1 qts 1-1/4 cup  
 1 cup  
 1 cup

**Issue**

1-3/4 lbs  
 1-7/8 lbs  
 1-3/4 lbs

**Method**

- 1 Saute onions, peppers and celery in shortening, salad or olive oil for 10 minutes or until tender.
- 2 Add tomatoes, salt, pepper, sugar, Worcestershire sauce, hot sauce, bay leaf, chili powder, garlic, and canned sliced drained mushrooms to vegetables. Bring to a boil; reduce heat; cover and simmer for 10 minutes.
- 3 Blend flour and water to make a smooth paste; add to sauce. Stir to combine. Simmer for 5 minutes or until thickened, stirring constantly.
- 4 Remove bay leaves. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.