

SAUCES, GRAVIES, AND DRESSINGS No.O 006 00
MUSTARD SAUCE

Yield 100

Portion 2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
19 cal	3 g	0 g	1 g	1 mg	221 mg	6 mg

Ingredient

CHICKEN BROTH
 PEPPER,BLACK,GROUND
 CORNSTARCH
 SUGAR,GRANULATED
 WATER,COLD
 MUSTARD,PREPARED
 HORSERADISH,PREPARED
 VINEGAR,DISTILLED
 BUTTER

Weight

<1/16th oz
 7-7/8 oz
 1-1/3 oz
 8-1/3 oz
 8-7/8 oz
 6-1/3 oz
 2-1/8 oz
 2 oz

Measure

2 qts 3 cup
 1/8 tsp
 1-3/4 cup
 3 tbsp
 1 cup
 1 cup
 3/4 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Prepare broth according to directions.
- 2 Combine pepper, cornstarch, sugar, and water to make a smooth paste. Stir gradually into hot stock. Cook until smooth and thickened, stirring constantly.
- 3 Add mustard, horseradish, vinegar and butter or margarine; stir until smooth. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.