

SAUCES, GRAVIES, AND DRESSINGS No.O 010 00
SZECHWAN SAUCE

Yield 100

Portion 1/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
130 cal	13 g	1 g	9 g	0 mg	569 mg	5 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
WATER	4-2/3 lbs	2 qts 1 cup	
OIL,SALAD	1-7/8 lbs	1 qts	
VINEGAR,DISTILLED	2-1/8 lbs	1 qts	
SUGAR,GRANULATED	1-3/4 lbs	1 qts	
SOY SAUCE	1-7/8 lbs	3 cup	
CATSUP	1-5/8 lbs	3 cup	
PEPPER,RED,CRUSHED	2/3 oz	1/2 cup	
CORNSTARCH	6-3/4 oz	1-1/2 cup	
WATER,COOL	2-1/8 lbs	1 qts	

Method

- 1 Combine water, salad oil, vinegar, sugar, soy sauce, catsup, and pepper in steam jacketed kettle or stock-pot; bring to a boil. Reduce heat and simmer for 5 minutes.
- 2 Combine water and cornstarch. Blend until smooth. Add to mixture slowly while stirring. Bring to a boil; reduce heat and simmer for 3 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

Notes

- 1 This sauce is peppery hot.