

CHOCOLATE NUT SAUCE

Yield 100

Portion 2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
109 cal	16 g	2 g	5 g	6 mg	32 mg	23 mg

Ingredient

MILK,NONFAT,DRY
 WATER,WARM
 SUGAR,GRANULATED
 COCOA
 WATER,COLD
 BUTTER
 EXTRACT,VANILLA
 NUTS,UNSALTED,CHOPPED,COARSELY

Weight

4-1/4 oz
 3-1/8 lbs
 3 lbs
 9-1/8 oz
 1 lbs
 10 oz
 1/2 oz
 1 lbs

Measure

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

Issue

Method

- 1 Reconstitute milk. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter or margarine and vanilla; stir.
- 5 Just before serving, add chopped unsalted nuts to sauce and mix well.

Notes

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter or margarine to 1/4 cup. Add chocolate with butter or margarine.