

**DESSERTS (SAUCES AND TOPPINGS) No.K 005 04**  
**CHOCOLATE MINT SAUCE**

**Yield** 100

**Portion** 2 Tablespoons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
83 cal	16 g	1 g	3 g	6 mg	31 mg	19 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 SUGAR,GRANULATED  
 COCOA  
 WATER,COLD  
 BUTTER  
 FLAVORING,PEPPERMINT

**Weight**

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

**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

**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 peppermint flavoring; stir. Serve warm or at room temperature.

**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.