

SAUCES, GRAVIES, AND DRESSINGS No.O 002 00
BARBECUE SAUCE

Yield 100

Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
56 cal	14 g	1 g	0 g	0 mg	569 mg	19 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
VINEGAR,DISTILLED	1-1/3 lbs	2-1/2 cup	
TOMATO PASTE,CANNED	3-1/2 lbs	1 qts 2 cup	
CATSUP	3-2/3 lbs	1 qts 3 cup	
WATER	3-2/3 lbs	1 qts 3 cup	
SUGAR,BROWN,PACKED	1 lbs	3-1/4 cup	
SALT	1-7/8 oz	3 tbsp	
MUSTARD,PREPARED	8-7/8 oz	1 cup	
PEPPER,RED,GROUND	1/4 oz	1 tbsp	
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
CELERY,FRESH,CHOPPED	1 lbs	3-3/4 cup	1-3/8 lbs
GARLIC POWDER	1-5/8 oz	1/4 cup 1-2/3 tbsp	
CHILI POWDER,DARK,GROUND	1/4 oz	1 tbsp	
LIQUID SMOKE	1-7/8 oz	3 tbsp	

Method

- 1 Combine vinegar, tomato paste, catsup, water, sugar, salt, mustard, red pepper, onions, celery, garlic, chili powder, and liquid smoke (optional).
- 2 Bring to a boil; reduce heat; cover and simmer for 40 minutes or until sauce is blended. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.