

SAUCES, GRAVIES, AND DRESSINGS No.O 009 01
RAISIN SAUCE

Yield 100

Portion 3 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
49 cal	13 g	0 g	0 g	0 mg	4 mg	10 mg

Ingredient

SUGAR,BROWN,PACKED
 WATER,BOILING
 RAISINS
 CORNSTARCH
 WATER
 CINNAMON,GROUND
 CLOVES,GROUND
 JUICE,LEMON

Weight

1 lbs
 6-1/4 lbs
 1-7/8 lbs
 4-1/2 oz
 2-1/8 lbs
 1/8 oz
 <1/16th oz
 3-1/4 oz

Measure

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

Issue

Method

- 1 Combine packed brown sugar and boiling water. Stir until sugar is dissolved.
- 2 Add raisins and bring to a boil.
- 3 Blend cornstarch and cold water to make a smooth paste.
- 4 Add ground cinnamon and ground cloves. Blend well.
- 5 Slowly add cornstarch mixture to boiling raisin mixture, stirring constantly.
- 6 Bring to a boil; cook for 5 minutes or until thick and clear, stirring constantly. Remove from heat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Add lemon juice and stir well. Serve hot. CCP: Hold for service at 140 F. or higher.