

SAUCES, GRAVIES, AND DRESSINGS No.O 026 00
ORIENTAL SWEET AND SOUR SAUCE

Yield 100

Portion 2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
35 cal	9 g	0 g	0 g	0 mg	41 mg	3 mg

Ingredient

JUICE,PINEAPPLE,CANNED,UNSWEETENED
 WATER
 SUGAR,GRANULATED
 VINEGAR,DISTILLED
 SOY SAUCE
 GINGER,GROUND
 WATER
 CORNSTARCH

Weight

3-1/8 lbs
 1-1/3 lbs
 1-1/8 lbs
 14-5/8 oz
 2-1/2 oz
 1/8 oz
 1 lbs
 5-5/8 oz

Measure

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

Issue

Method

- 1 Combine pineapple juice, water, sugar, vinegar, soy sauce, and ginger. Bring to a boil and reduce heat.
- 2 Dissolve cornstarch in water; stir until smooth. Add to sauce, stirring constantly. Simmer until thick and clear, about 5 minutes.
 Serve hot or cold. CCP: To serve hot, hold for service at 140 F. or higher. CCP: To serve cold, hold for service at 41 F. or lower.