

# Barbecue Sauce

Sauces, Condiments & Dressings, G-02

Ingredients	1 Quart		1 Gallon		Directions
	Weight	Measure	Weight	Measure	
Chicken stock, non-MSG		1/2 cup 2 Tbsp		2 1/2 cups	<ol style="list-style-type: none"> <li>1. Simmer chicken stock and onions over medium heat for 5 minutes. CCP: Heat to 165° F or higher for at least 15 seconds.</li> </ol>
*Fresh onions, chopped		1/4 cup	6 oz	1 cup	
OR		OR	OR	OR	
Dehydrated onions		2 Tbsp 1 tsp	1 oz	1/2 cup 1 Tbsp	
Catsup	1 lb 13 oz	2 3/4 cups 2 Tbsp (1/4 No. 10 can)	7 lb 3 oz	2 qt 3 1/2 cups (1 No. 10 can)	<ol style="list-style-type: none"> <li>2. Add all other ingredients. Simmer for 15-20 minutes, stirring frequently. Use immediately.</li> </ol>
Granulated garlic		1/2 tsp		2 tsp	
Brown sugar, packed	6 oz	3/4 cup	1 lb 8 oz	3 1/4 cups	

## Notes

Comments:  
\*See Marketing Guide.

**Marketing Guide**

**Food as Purchased for**

**1 Quart**

**1 Quart**

Mature onions

2 oz

8 oz

**Serving**

**Yield**

**Volume**

2 Tbsp (1 oz ladle)

**1 Quart:** 32 2 Tbsp servings

**1 Quart:** about 1 quart

**1 Gallon:** 128 2 Tbsp servings

**1 Gallon:** about 1 gallon

**Nutrients Per Serving**

Calories	48	Saturated Fat	0.02 g	Iron	0.3 mg
Protein	0.45 g	Cholesterol		Calcium	10 mg
Carbohydrate	12.48 g	Vitamin A	261 IU	Sodium	309 mg
Total Fat	0.1 g	Vitamin C	4 mg	Dietary Fiber	0.4 g