

Honey Barbecue Sauce

G-10

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated onions	1/4 oz	2 Tbsp	1/2 oz	1/4 cup	1. Reconstitute onions in an equal amount of hot water. Do not drain.
Water, hot		2 Tbsp		1/4 cup	
Trans fat-free margarine	6 oz	3/4 cup	12 oz	1 1/2 cups	2. Add remaining ingredients and allow to simmer, uncovered, for 20-30 minutes.
Honey	2 lb	1 qt	4 lb	2 qt	
Ground black or white pepper		1 Tbsp		2 Tbsp	
Paprika		2 Tbsp		1/4 cup	
Prepared yellow mustard		1 Tbsp		2 Tbsp	3. CCP: Hold for hot service at 135° F or higher.
Worcestershire sauce		2 Tbsp		1/4 cup	
Catsup	1 lb 13 oz	2 3/4 cups (1/4 No. 10 can)	3 lb 10 oz	1 qt 1 1/4 cups (1/2 No. 10 can)	
White vinegar		1/2 cup		1 cup	

Canned low-sodium tomato paste 8 oz

3/4 cup 2 Tbsp 1 lb

1 3/4 cups

Notes

Special Tip:

Use to baste chicken or meat during cooking, or use as a dipping sauce for chicken and fish nuggets.

Updated July 2014. Restandardization in progress. A new nutrient analysis will be coming.

Serving	Yield	Volume
2 Tbsp (1 oz ladle)	50 Servings: about 4 lb 6 oz	50 Servings: about 1 quart 2 ¼ cups
	100 Servings: about 8 lb 12 oz	100 Servings: about 3 quarts ½ cup