

Sauce Preparation "Canned"



- 1** Sanitize and open 2 cans LC Pizza Sauce.

Pour one can LC Sauce into small baine marie. Use rubber spatula to scrape out all of sauce.

Recipe:
2 cans of LC Pizza Sauce
1 LC Spice Pkg.
3 liters of Cold Water

Equipment Needed:
22 Qt. Baine Marie
Wire Whip
Spoon spatula
1 Gallon Pitcher



- 2** Evenly sprinkle 1 package of LC Pizza Spice.

Pour in second can sauce.

- 3** Rinse 1 can with water and pour into other can so no product is wasted.



- 4** Measure 3 liters, by pouring water from sauce cans into gallon pitcher.

Add "saucy" water to sauce.



- 5** Stir sauce in figure "8" motion with wire whip. **(100 strokes or until completely mixed).**

Shelf Life:
18 Hours Minimum
3 Days Maximum



- 6** Empty baine marie into desired size container. **Note:** *Pouring lengthwise into container will reduce spillage.*

Cover with lid, date and store.

Before using sauce stir each container before placing in retarder.

