

Honey Barbecue Sauce

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated onions	¼ oz	2 Tbsp	½ oz	¼ cup	1. Reconstitute onions in an equal amount of hot water. Do not drain.
Water, hot		2 Tbsp		¼ cup	
Margarine or butter	6 oz	¾ cup	12 oz	1 ½ 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	3. CCP: Hold for hot service at 135° F or higher.
Paprika		2 Tbsp		¼ cup	
Prepared yellow mustard		1 Tbsp		2 Tbsp	
Worcestershire sauce		2 Tbsp		¼ cup	
Catsup	1 lb 13 oz	2 ¾ cups (¼ No. 10 can)	3 lb 10 oz	1 qt 1 ¼ cups (½ No. 10 can)	
Granulated garlic		1 tsp		2 tsp	
White vinegar		½ cup		1 cup	
Canned tomato paste	8 oz	¾ cup 2 Tbsp	1 lb	1 ¾ cups	

SERVING:	YIELD:	VOLUME:
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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

Edited 2004

Special Tip:

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

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Nutrients Per Serving					
Calories	103	Saturated Fat	0.57 g	Iron	0.39 mg
Protein	0.58 g	Cholesterol	0 mg	Calcium	8 mg
Carbohydrate	20.91 g	Vitamin A	554 IU	Sodium	242 mg
Total Fat	2.86 g	Vitamin C	5.5 mg	Dietary Fiber	0.6 g