

VARIETY OF DIPPING SAUCES

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 1562 **SIZE OF PORTION:** 1 ounce

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 1562 SERVINGS)
Sauce, BBQ, Hickory Smoke, #2253	1 quart + 1/8 cup
Sauce, Sweet & Sour, PC, #2222	33 packets
Mustard, Honey, PC, #2216	34 packets

DIRECTIONS

1. Prepare the quantity of BBQ sauce portions needed. Cover and refrigerate for service.
2. Provide a variety of sauces for dipping on the line.
3. Portion 1 ounce of sauce per serving. Variety of Dipping Sauces does not provide any components.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check the temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

NUTRIENTS PER SERVING

Calories	45	Dietary Fiber	0.06 g	Sodium	235.00 mg	Sat. Fat	0.13 g
Carbohydrates	9.65 g	Protein	0.11 g	Total Fat	0.79 g	Trans Fat	0.00 g