

HOMEMADE YUM YUM SAUCE

NO IMAGE

Servings:	16.00	Category:	Condiments or Other
Serving Size:	2.50 Tablespoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40971
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE LT	1 Pint		659932
KETCHUP FCY JUG W/PUMP	1 Fluid Ounce	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	695530
BUTTER PRINT SLTD GRD AA	1 Fluid Ounce		191205
SPICE GARLIC POWDER	1 Tablespoon		224839
SPICE ONION POWDER	2 Teaspoon		126993
SPICE PAPRIKA SPANISH	1 Tablespoon		225002
Tap Water for Recipes	1/4 Cup	UNPREPARED	000001WTR

Preparation Instructions

Combine mayonnaise, tomato paste, melted butter, garlic powder, onion powder, smoked paprika, water, sugar, and hot sauce (optional) in a small food processor. Blend well.

For best results, allow the sauce to chill and the flavors to marry for at least 1 hour.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 2.50 Tablespoon

Amount Per Serving			
Calories	95.00		
Fat	8.38g		
SaturatedFat	1.88g		
Trans Fat	0.00g		
Cholesterol	13.75mg		
Sodium	241.25mg		
Carbohydrates	1.13g		
Fiber	0.00g		
Sugar	0.50g		
Protein	0.00g		
Vitamin A	12.50IU	Vitamin C	0.15mg
Calcium	0.00mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available