

HOMEMADE YUM YUM SAUCE



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	
------------------------------	--