

Barbecue Sauce

Yield - 50 1-ounce servings (approximately)



Ingredients

1 qt + 1 1/3 cups catsup
10 1/2 oz packed brown sugar
3/4 cup + 2 Tbsp vinegar
1 3/4 tsp diced dried onion
1 3/4 tsp garlic powder

How to Prepare

1. Combine all ingredients.
2. Serve as a dipping sauce for salmon nuggets.

Makes approximately 50 1-ounce servings.

----- **Nutrition Information Per Serving:** -----

Calories = 50
Calories from fat = 0
Total Fat = 0g
Saturated Fat = 0g

Cholesterol = 0mg
Sodium = 306mg
Total Carbohydrate = 13g
Dietary Fiber = 0g

Sugar = 8g
Protein = 0g
Vitamin A = 26RE
Vitamin C = 3mg

Calcium = 10mg
Iron = .3mg

Recipe provided by an independent source. (Note: This recipe has not been standardized or tested by USDA).

Recipe Category:
Key USDA Commodity:
Food Group:
Fact Sheet Database:

Sauces/Gravies.
This recipe accompanies salmon nuggets.
Not applicable.

Facts About USDA Commodities for Schools ... For more information visit our web site at <http://www.fns.usda.gov/fdd/MENU/ADMINISTRATION/FACTS/cats.htm>.

E-mail Comments to:

The FDD Program Support Team at: fdd-pst@fns.usda.gov.

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