

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.
3. **Makes approximately 50 1-ounce servings.**

Nutrition Information Per Serving:

Calories = 50	Cholesterol = 0mg	Sugar = 8g	Calcium = 10mg
Calories from fat = 0	Sodium = 306mg	Protein = 0g	Iron = .3mg
Total Fat = 0g	Total Carbohydrate = 13g	Vitamin A = 26RE	
Saturated Fat = 0g	Dietary Fiber = 0g	Vitamin C = 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:

E-mail Comments to:

Sauces/Gravies.

None. This recipe accompanies salmon nuggets.

Other.

FD Website: www.fns.usda.gov/fdd/facts/schfacts/cats.htm

USDA/Food Distribution Division's Program Support Branch: fdd-psb@fns.usda.gov