

BBQ Sauce

YIELD: 608 GRAMS



Photo of actual product after making.

Ingredients

DRY

- 160 g** Granulated sugar
- 16 g** Salt
- 0.5 g** Ground black pepper
- 0.35 g** Onion powder
- 0.1 g** Applewood smoke flavor
- 0.05 g** Garlic powder
- 0.03 g** Coriander (ground)

WET

- 194 g** Water
- 160 g** Tomato paste
- 55 g** White vinegar
- 12 g** Simple Cellulose
- 8 g** Molasses
- 2.2 g** Caramel color

Instructions

- Blend all **DRY** ingredients together.
- Blend **WET** ingredients together in a saucepan.
- Add **DRY** ingredients. Blend well.
- Heat 195°F.
- Hold 5 minutes.
- Cool to 40°F in an ice water bath.
- Store Refrigerated.

Nutrition Facts

Serving size	(35g)
Amount Per Serving	
Calories	40
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	17%
Total Carbohydrate 12g	4%
Dietary Fiber 1g	4%
Total Sugars 11g	
Includes 10g Added Sugars	20%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 99mg	2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Product.