Recipe Name:	BBQ Sauce

Ingredients	**Portion** (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	**Brand**	**Item #**	Component (Office will fill in)
BBQ Sauce	1 Gallon	Sysco		Sauce

Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.
Include if applicable: **Cooking details**

a. pan type and size
b. whether you line the pan with parchment paper
c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
d. whether you cover with parchment paper and foil
e. oven temperatures, cooking times
f. internal temperature checks

Include if applicable: **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)

Last step should be: **Serve immediately *OR* store in refrigerator/warmer until serving**

1: Add sauce to a pot, heat

2: Coat food with sauce as see fit

Yield:	
Recipe #: 15	