

# RASPBERRY CHIPOTLE BBQ SAUCE

Add a zing to school meals with our versatile Raspberry Chipotle BBQ sauce. Whether as a condiment or a savory coating for BBQ meats, this sweet and smoky delight is sure to enhance student lunches.



**PORTION SIZE:** 2 ounces

**CREDITING:** DOES NOT CREDIT



INGREDIENTS	64 SERVINGS	DIRECTIONS
Water	2 cups	1. Add water, vinegar, Worcestershire sauce and hickory seasoning to a saucepan and bring to a simmer.
Vinegar, Apple Cider	1 ½ cups	
Worcestershire Sauce	3 ½ tablespoons	
Hickory seasoning	1 ¾ teaspoons	
Sugar, brown	14 ounces	
Pepper, black	¼ ounce	2. Add the spices, sugar and base to the simmering pot and stir to break up clumps. Return to a simmer.
Onion, granulated	⅝ ounce	
Mustard, ground	½ ounce	
Base, Chipotle concentrate	1 ¾ ounces	
Ketchup	2 quarts 3 ¼ cups	3. Add the ketchup and tomato puree to the simmering pot and stir well, return to a simmer for 20-30 minutes.
Tomato puree	2 ⅝ cups	
Washington red raspberry seedless puree	14 ounces	4. Stir in the raspberry puree and return to a simmer. 5. Cool sauce and serve as a condiment or save for coating BBQ'd meats.

NUTRITION INFORMATION			1 serving = 2 ounces		
NUTRIENTS	AMOUNT	UNIT	NUTRIENTS	AMOUNT	UNIT
Calories	88		Total Carbohydrate	19.26	(g)
Total Fat	0.21	(g)	Dietary Fiber	0.45	(g)
Saturated Fat	0.03	(g)	Total Sugars	17.7	(g)
Cholesterol		(mg)	Vitamin D		(IU)
Sodium	188	(mg)	Calcium		(mg)
Protein	0.3	(g)	Iron		(mg)

NOTES
YIELD/VOLUME
64 servings, 128 ounces
SOURCE
redrazz.org