

# KUNG PAO SAUCE

9/18/2024

**YIELD: 5 CUPS**

**SHELF LIFE: 7 days**

**EQUIPMENT: Gloves, large mixing bowl, whisk, measuring cups, rubber spatula, 1/6 pan with lid**

## AMOUNTS

## INGREDIENTS

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<b>2 cups</b>	<b>Sweet Chili</b>
<b>1 cup</b>	<b><a href="#">Stir Fry Sauce</a></b>
<b>1 cup</b>	<b>Distilled White Vinegar</b>
<b>1 cup</b>	<b>Lime Juice</b>

## PROCEDURE

1. Measure all ingredients into a mixing bowl.
2. Use a wire whisk to mix until all ingredients are **evenly** blended together.
3. Transfer to 1/6 pan, cover with lid and store refrigerated until needed on the line. When on the line, store at room temperature.  
**NOTE: Be sure to scrape the sides of the bowl with the rubber spatula.**
4. Label, Date, and Rotate.

**C:** Slightly lighter than stir fry.

**T:** #2 on the flowability scale.

**F/A:** Acidic, sweet fruity, ginger, citric juice.

**HR:** 1/6 pan w/ lid; Room temperature on line; Refrigerated otherwise.

**SL:** 7 days