

# LOUISIANA BBQ SAUCE

9/25/2024

**YIELD: 16lb. 8.6 wz. / 1.4 Gallons**

**SHELF LIFE: 7 days**

**EQUIPMENT: Gloves, large mixing bowl, scale, whisk, rubber spatula, 1/6 pans with lids.**

INGREDIENTS	SMALL BATCH	LARGE BATCH
Steen's Cane Syrup	3lb. 10wz.	7lb. 4wz.
Zatarain's Creole Mustard	1lb. 10.5wz.	3lb. 5wz.
Maille Whole Grain Mustard	1lb. 10.5wz.	3lb. 5wz.
Mustard BBQ Sauce	1lb.	2lb.
Lea & Perrins Worcestershire Sauce	5.3wz.	10.6wz.

## 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 pans, cover with lids and store refrigerated.  
**NOTE: Be sure to scrape the sides of the bowl with the rubber spatula.**
4. Label. Date, and Rotate,

**C:** Brown, with visible brown mustard seed specs.

**T:** #4 of flowability scale similar to honey.

**F/A:** Sweet and tangy mustard based.

**HR:** 1/6 pans with lids; Room temperature for the line; refrigerated for back ups.

**SL:** 7 days