

# THAI SAUCE

04/04/2012

**Yield:** 2 quarts

**Shelf Life:** 7 days

**Equipment:** Chef knife, chub scraper, mixing bowl, rubber spatula, liquid measuring cup, whisk, 1/6 pans

## Ingredients

1 quart [Stir Fry Sauce](#)  
1 quart **Sweet Chile Sauce**

## Procedure

1. Measure the ingredients into a mixing bowl.
2. Mix well with a whisk, ensuring even distribution of ingredients.
3. Transfer to 1/6 pans and store refrigerated.  
**NOTE: Be sure to scrape the sides of the bowl with the spatula.**
4. Label, Date, and Rotate.

C: Very dark caramel with visible ginger and red pepper flakes  
T: #3 on flowability scale  
F/A: Soy and ginger aroma; Flavor- sweet, salty, ginger, heat  
HR: Room temperature on line; otherwise refrigerated  
SL: 7 days