

# ZYDECO SAUCE

04/04/2012

**Yield:** 2 gallons

**Shelf Life:** 7 days

**Equipment:** Liquid measuring cup, mixing bowl, chef knife, chub scraper, whisk, rubber spatula, 1/6 pans with lids

## Ingredients

**1 gallon Tiger Sauce**  
**1 gallon Sweet Chil Glaze**

## Procedure

1. Empty the Tiger Sauce into a mixing bowl.  
**NOTE: Be sure to scrape the sides of the container with the spatula.**
2. Measure the Sweet Chile Glaze into a gallon measure, then add it to the mixing bowl.  
**NOTE: Whenever a recipe calls for a measured amount of chubbed item, the ingredient MUST be measured.**
3. Mix well with a whisk until evenly incorporated.
4. Transfer to 1/6 pans with lids, and store refrigerated.  
**NOTE: Be sure to scrape the sides of the bowl with the spatula.**
5. Label, Date, and Rotate.

C: Light orange with visible red specks

T: #4 on flowability scale

F/A: Vinegar horseradish aroma; Sweet, sour, horseradish, pepper, heat

HR: 1/6 pan; Refrigerated

SL: 7 days