

# STIR FRY SAUCE

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**Yield:** 9 cups  
**Shelf Life:** 7 days (chubbed)  
**Equipment:** Scale, chub scraper, liquid measuring cup, chub stand, chub bags, chub ties

**Ingredients:**  
**1 chub Taste Buds Stir Fry Base**  
**1cup (4wz.) Ginger - IQF Frozen 1/8" Diced**

## Procedure:

1. Setup chub stand with bags.
2. Measure a packed measuring cup of IQF ginger, and pour into a chub bag.
3. Empty the chub of Stir Fry Base into the chub bag.  
**NOTE: Be sure to use a chub scraper on the chub of Stir Fry Base.**
4. Chub according to Taste Buds Chubbing procedures, and store refrigerated.
5. Label, Date, and Rotate.

**C:** Dark Brown with specks of ginger and red pepper flakes  
**T:** #2 on flowability scale  
**F/A:** Soy ginger aroma: Soy, sweet ginger, salt, heat finish  
**HR:** Chubbed; Refrigerated  
**SL:** 7 days (chubbed)