Sesame Dipping Sauce

Component: Condiment/Enhancement Side Dish/Dip Recipe #

	50 Servings		Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
Brown sugar, packed		1 cup			1. Process brown sugar, tamari (or soy sauce), ginger, canola oil, sesame oil, lemon in a food processor. In the case of
Low sodium tamari or low sodium soy sauce		1 cup			juice, zest, and water in a food processor fitted with a steel blade until smooth.
Ground ginger		2 Tbsp			
Canola oil		1/2 cup			
Sesame oil		1/2 cup			
Lemon juice		1/3 cup			
Lemon zest		2 tsp			
Water		½ cup			

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Notes:
Nutrient information from Food Processor

Marketing Guide for Selected Items					
Food as Purchased for	50 Servings	100 Servings			

Serving: 1 Tablespoon	Yield:	Volume:	
1-2 years: 1 Tbsp	50 Servings:	50 Servings:	
3-5 years: 1 Tbsp			
6-18 years: 1 1/2 Tbsp	100 Servings:	100 Servings:	

Nutrients Per Servi	ng				
Calories	59.82	Saturated Fat	0.48 g	Iron	0.15 mg
Protein	0.49 g	Cholesterol	0 mg	Calcium	5.68 mg
Carbohydrate	4.89 g	Vitamin A	0.01 RAE IU	Sodium	185.58 mg
Total Fat	4.44 g	Vitamin C	0.67 mg	Dietary Fiber (2016)	0.08 g