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 juice, zest, and water in a food processor fitted with a steel.			
Tamari, low sodium, or soy sauce, low sodium		1 cup			and water in a food processor fitted with a steel blade until smooth.			
Ground ginger		2 Tbsp			Store ready to eat foods on the top shelf of refrigerator and protect from cross contamination			
Canola oil		1/2 cup			by raw foods.			
Sesame oil		1/2 cup						
Lemon juice		1/3 cup						
Lemon zest		2 tsp						
Water		¼ cup						

Sesame Dipping Sauce

Component: Condiment/Enhancement Side Dish/Dip Recipe #

Notes:

Nutrient information from Food Processor

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	Saturated Fat	0.48 g	Iron	0.15 mg
Protein	0.49 g	Cholesterol	0 mg	Calcium	5.68 mg
Carbohydrate	4.90 g	Vitamin A	0.01 RAE IU	Sodium	185.58 mg
Total Fat	4.44 g	Vitamin C	0.73 mg	Dietary Fiber (2016)	0.08 g