

# Oriental Dipping Sauce

Makes: 64 Servings

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Ingredients	Weight	Measure
Raisins		8 cups
Water		1/4 cup
Chicken broth, reduced sodium		6 cups
Brown sugar		3 cups
Ketchup		1 1/2 cups
Soy sauce, reduced sodium		1 1/2 cups
Cornstarch		2/3 cup

## Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>112</b>
<b>Total Fat</b>	<b>N/A</b>
Saturated Fat	N/A
Cholesterol	N/A
<b>Sodium</b>	<b>307 mg</b>
<b>Total Carbohydrate</b>	<b>28 g</b>
Dietary Fiber	1 g
Total Sugars	N/A
Added Sugars included	N/A
<b>Protein</b>	<b>2 g</b>
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A

N/A - data is not available

## Meal Components

Vegetables	1/8 cup
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	Vinegar	1/2 cup
Ginger, ground		1 Tbsp 1 tsp
Sesame oil (optional)		1 tsp

## Directions

1. Process raisins with water until smooth paste is formed.
2. In large kettle, combine the raisin paste with chicken broth; stir until the paste is dissolved with no lumps.
3. Add these ingredients; mix well.
4. Simmer, stirring occasionally, about 20 minutes or until mixture thickens to consistency of a barbecue or sweet-sour sauce.

## Notes

### Additional Tips

Use this recipe for any of the following: dipping sauce for chicken nuggets, eggrolls, stir fry sauce, mixed with mayonnaise for an oriental salad dressing, basting sauce for chicken breasts, marinade for chicken breasts, or mixed with chicken, rice and thin-sliced vegetables in a wrap.

**Source:** California Raisin Marketing Board