



MAINES

PAPER & FOOD SERVICE, INC.

Beer Mustard Sauce

Ingredients **Yield: 1 cup**

- 1 c. Mayonnaise, extra heavy
- 2 Tlb. Light brown sugar
- 3 Tlb. Beer
- 1 Tlb. Dry Mustard
- 1/8 tsp. Cayenne pepper
- 2 Dash Red Hot sauce
- 1 tsp. Worcestershire sauce

Preparation Instructions:

1. In mixing bowl combine beer and dry mustard, mix well until mustard is rehydrated.
2. Add remaining ingredients and mix until well blended. Refrigerate until service.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Mayonnaise, extra heavy	Culinary Secrets	300063	1 c.	\$0.07
Light brown sugar	Domino	380150	2 Tlb.	\$0.09
Beer	N/A	N/A	3 Tlb.	\$0.25
Dry Mustard	Colman	345425	1 Tlb.	\$0.04
Cayenne pepper	Culinary Secrets	345660	1/8 tsp.	\$0.03
Red Hot sauce	Franks	304435	2 Dash	\$0.01
Worcestershire sauce	L and P	304978	1 tsp.	\$0.02

Recipe Cost	\$0.51
Portion Cost	\$0.12