



Apricot Basting Sauce



Ingredients

Qty.	Unit	Case Pack	Order #	Brand	Item	Cost Per Unit
¼	Cup	12/2#	129801	Lawrence Foods	Apricot EZ Squeeze™ Filling	
½	Cup	6/#10	147206	Lawrence Foods	Apricot Glaze	
¼	Cup				Dry White Wine	
1	tbsp.				Honey	
1	tsp.				Worcestershire Sauce	
Servings: 1 Cup of Sauce				Total Ingredient Cost		

Assembly Steps

1. In a sauce pan, heat all ingredients over low heat until the Apricot Glaze is melted.
2. Brush glaze onto pre-cooked meats.

*This sauce is perfect over Poultry, Pork or Ham. If a thinner sauce is desired, add additional wine or water.

Suggested Segment Sales		Profit Projection
Brunch – Buffet	✓	Suggested Selling Price:
Catering	✓	Serving Cost:
Cafeteria	✓	Gross Profit Dollars:

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