

SAUCES, GRAVIES, AND DRESSINGS No.O 022 00
CHINESE MUSTARD SAUCE

Yield 100

Portion 1 Teaspoon

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
17 cal	1 g	1 g	1 g	0 mg	0 mg	19 mg

Ingredient

WATER
MUSTARD, DRY

Weight

12-1/2 oz
12-5/8 oz

Measure

1-1/2 cup
2 cup

Issue

Method

- 1 Add water gradually to mustard and blend until smooth.