

Chicken Sauce



INGREDIENTS

	Usage Levels (%)
Water	76.71
Whole milk powder	10.02
Sherry	4.13
Butter	2.63
Starch, waxy maize	2.44
Chicken base	2.07
Bay leaf	1.69
Onion, minced	0.20
Pepper, white	0.11
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	90kcal
Total Fat	5g
Saturated Fat	3g
Trans Fat	0g
Cholesterol	15mg
Total Carbohydrates	9g
Dietary Fiber	0g
Sugars	5g
Protein	3g
Calcium	120mg
Magnesium	11mg
Phosphorus	81mg
Potassium	150mg
Sodium	470mg
Iron	1mg
Vitamin A	263IU
Vitamin C	2mg

PREPARATION

1. **Mix milk powder, water, chicken base, bay leaf and pepper. Simmer over low heat.**
2. **Mix starch with a little of the sherry to make a smooth paste. Add to simmering liquid and bring to boil. Immediately remove from heat and strain.**
3. **Saute onions in butter until soft. Add remaining sherry and simmer for 1 minute. Add to the sauce.**
4. **Chill.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.