

Lime Chili Sauce

**FOOD SERVICE  
RECIPE CARD**

<b>INGREDIENTS</b>	<b>QUANTITIES</b>	<b>COST</b>	
	Amount of Servings	Unit	Total
	2 ½ cups		
garlic, chopped	3 T.		
sugar	1 cup		
sweet red chili sauce (mae ploy)	1 cup		
lime zest, chopped fine	1 T.		

Total Cost \_\_\_\_\_

Per \_\_\_\_\_

**Sanitation Instructions:** Wash, rinse, and sanitize all equipment and utensils before and after use. Wash hands before handling food, after handling raw foods, and after any interruption that may contaminate hands. Return all ingredients to refrigerated storage if preparation is interrupted. Verify and record final cooking and hot-holding temperatures using a clean and sanitized thermometer.  
CCP - Critical Control Point

**METHOD:**

- 1) Combine all ingredients together to make sauce.

**Chill to below 40 degrees in less than 2 hours. Keep below 40 at all times.**