

TROPICAL CITRUS SAUCE

YIELD: 25 1/4 cup servings

Chef Vanessa LaBranche

INGREDIENTS

- 6 1/4 cups of mango juice
- 1 1/2 tsp of kosher salt
- 6 TBSP of cornstarch
- 2 TBSP of curry powder
- 3 TBSP of honey
- 2 tsp of crushed red pepper

DIRECTIONS

1. In a pot, combine the sauce ingredients over medium heat using a whisk.
2. Bring the mixture to a boil and stir constantly while bringing it up to temperature.
3. Reduce the heat to a simmer and then cook for 3-4 minutes or until the sauce becomes bubbly and thickens in texture. Serve immediately or keep warm until service.

RECIPE NOTES

Nutritional information per serving*: 31 calories; 0.013 g sat. fat; 141 mg sodium; 7.5 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*