

BBQ sauce cooked starch experiment

FORMULA SHEET

Date: _____ Storage: Refrigerated
 Product Name: BBQ Sauce Cook Temp: 200F

Ingredient Name	%	Weight (g)
Add water and tomato paste into KitchenAid or mixing bowl and stir with whisk until there are no more lumps		
WATER	41.5000	415.0000
TOMATO PASTE	18.0000	180.0000
Mix the below dry ingredients together in a separate bowl to disperse the modified corn starch and prevent clumping. Slowly add to water/tomato paste mixture.		
BBQ SEASONING	2.7500	27.5000
BLACK PEPPER	0.1000	1.0000
WHITE GRANULAR SUGAR	10.0000	100.0000
MODIFIED CORN STARCH	1.9000	19.0000
BROWN SUGAR	12.0000	120.0000
SALT	3.5000	35.0000
Add vinegar to the bowl and stir until mixture looks uniform throughout.		
WHITE VINEGAR	10.2500	102.5000
Transfer mixture to a saucepan. Bring saucepan to stovetop area and heat stirring constantly with a whisk or spatula to avoid burning. Scoop out 2 tbsp samples at specific temperatures (70F, 200F, & 210F) into cups for starch staining. Using oven mitts, transfer saucepan from stovetop into an iced water bath to cool down. Once the BBQ sauce has cooled below 90F, pour BBQ sauce into jars using a funnel.		
TOTAL	100.0000	1000.0000

