

Tomato Powder

BARBEQUE SAUCE

1/2 cup Augason Farms Tomato Powder
1 cup water
1/3 cup brown sugar
2 tablespoons apple cider vinegar
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1 tablespoon mustard
1 clove garlic, pressed
2 tablespoons minced onion
1/4 teaspoon cayenne pepper (optional)
Salt & pepper to taste

Mix all ingredients in large saucepan
heat on low for
15 minutes.

SWEET & SOUR SAUCE

1/2 cup water
1 tablespoon cornstarch
1/4 cup Augason Farms Tomato Powder
1 16-ounce can crushed pineapple, with
juice
1/2 teaspoon ginger
1 clove garlic, pressed
1 tablespoon soy sauce

In a small saucepan mix cornstarch and
water, then add remaining ingredients.
Stir constantly until mixture thickens
slightly; about 5 minutes.

KETCHUP

1 cup Augason Farms Tomato Powder
3 cups water
1/4 cup Augason Farms White
Granulated Sugar
1/3 cup Apple Cider Vinegar
1 teaspoon salt

In a large saucepan, combine all
ingredients. Whisk until well blended.
Stirring frequently, bring mixture to a
boil. Reduce heat and simmer for 30
minutes or until mixture reaches desired
thickness and consistency. Let cool, chill
before serving.