

Mambo Mango Sauce

O-312-01

Sauces, Gravies and Dressings

Color Code: Green

Sodium: High

Yield: 100 Portions

Each Portion: 2 tbsp (1 oz)

Time: 3 - 5 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
MANGO CHUNKS, FROZEN, THAWED, ROUGH CHOPPED	2-¼ qt	4 lb 3 oz	
WATER, WARM	1 qt	2 lb 1 oz	
BASE, VEGETABLE, LOW SODIUM	1 tbsp	0.64 oz	
VINEGAR, RED WINE	1 cup	8-⅓ oz	
SUGAR, BROWN, LIGHT	1 cup	7-½ oz	
MUSTARD, DIJON	¼ cup	2-⅛ oz	
SALT	2-¼ tsp	0.47 oz	
WATER, COLD	¼ cup + 2 tbsp	3-⅞ oz	
CORNSTARCH	¼ cup + 2 tbsp	1-½ oz	

DIRECTIONS

Thaw CP: Thaw mango under refrigeration at 41°F (5°C).

1. Rough chop mango chunks.
2. Combine warm water and vegetable base; whisk until fully incorporated.
3. In a stockpot or small steam-jacketed kettle, combine vinegar, brown sugar, Dijon and salt. Stir well to combine.
4. Add mangos and vegetable broth, stir well. Bring to a simmer.
5. Combine cold water and cornstarch to create slurry. Add cornstarch slurry to mango mixture. Bring to a boil, reduce heat and simmer for 3 to 5 minutes or until thickened.
6. Remove from heat and use as directed in recipe.

RECIPE NOTES

1. Serving suggestion: Use as directed in Mambo Mango Pork Roast, L-523-50, or on other plain proteins.
2. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

NUTRITION FACTS

Calories	24
Carbohydrates	6 g
Sugars*	5 g
Protein	0 g
Fat	0 g
Saturated Fat	0.0 g
Sodium	491 mg
Calcium	6 mg
Fiber	0.3 g



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