



## classic ketchup



Our AWSM Sauce Classic Ketchup brings the perfect combination of tangy and sweet that helps make your every-day foods extraordinary. Mix one bag of our AWSM Sauce classic ketchup to create the equivalent amount as a traditional #10 can.

### Ingredients

Brown Sugar, Tomato Powder, Vinegar Powder (Maltodextrin, White Distilled Vinegar, Modified Food Starch), Salt, Modified Food Starch, Sodium Diacetate, Onion Powder, Garlic Powder, Hydrolyzed Corn Protein, Natural Flavor, Calcium Stearate (Prevents Caking).

**GF**

GLUTEN-FREE



VEGAN



NO PRESERVATIVES

### Mixing Instructions

**Step 1** Pour 8 cups of cold water into a large mixing container

**Step 2** Add one bag (1.7 lbs) of our AWSM Sauce Chesapeake Fire Hot Sauce Powder

**Step 3** Mix vigorously using an immersion blender, hobart, or whisk and steel bowl

### Cooking with AWSM Sauce



#### Yum Yum Sauce

Make one batch of Classic Ketchup using instructions above, then add:

- 20 oz Mayonnaise
- 12 oz Sriracha

Mix well and serve.

Pairs well with chicken tenders, fried chicken sandwiches and french fries.

#### Steak Sauce

Make one batch of Classic Ketchup using instructions above, then add:

- 24 oz Worcestershire sauce
- 4 oz Balsamic vinegar

Mix well and serve.

Pairs well with roast beef sandwiches, sliced flank steak, and delicious hamburgers.