

Recipes

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Cranberry Dipping Sauce

Serves 1

Ingredients:

2 tsp. Butter

1 Shallot, minced

1/4 tsp. Garlic Powder

1 1/2 fresh Thyme Leaves

1 16 oz. can Whole Berry Cranberry Sauce

1/3 cup Corn Syrup

Salt and

Pepper, to taste

Directions:

1. Melt butter in a saucepan over medium-high heat. Sauté shallots until softened, add garlic powder and thyme. Sauté for 1 minute. Add cranberry sauce and corn syrup. Continue cooking for 8 minutes, until slightly thickened.