

**Recipe Name:** Aioli Chili Sauce

**Recipe Category:** Sauce

**Portion Size:** 2 Tablespoons

**Ingredients:** Yields: 2 quarts

Ingredients	Notes:
1 quart light mayonnaise	
1 quart sour cream	
¼ cup lemon or lime juice	
1/4 cup chili sauce	
3 tablespoons chili powder	
Salt and pepper to taste.	

Directions:

Steps:	Directions:	Critical Control Point / Quality Assurance
1	In a food processor, combine all the ingredients.	
2	Cover and refrigerate for at least 30 minutes.	

**Time Temperature Sensitive food.** Food safety Standards: Cold holding at 41°F or colder or using time alone (less than four hours). Do not mix old product with new. Store in airtight container in refrigerator for up to 72 hours. Discard if not used. Do not freeze.

**Texture Modified Diets:**

**Soft & Bite Size:** (aka Bite size) **Food particle size ½ inch (~width of standard fork)** No changes.

**Chopped:** **Food particle size ¼ inch (~ ½ width of standard fork)** No changes

**Minced and Moist:**(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** No changes.

**Pureed: Smooth and cohesive.** Use a food processor to puree to a smooth consistency. Foods are processed by grinding and then pureeing them. Do not add too much liquid. Puree liquids should be prepared at correct liquid consistency. Thicken as needed to correct liquid consistency.

**Therapeutic Modified Diets:**

**Lowfat:** No changes needed

**Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled:** No changes needed

**Bland:** Use plain mayonnaise.

**Liberal House Renal:** Use alternate menu item.

**No Added Salt:** No changes needed

**2 Gram Sodium:** Use alternate menu item

**Gluten Free:** No changes needed.

**Allergy Alerts:** When an "X" is present, this indicates the allergen is present.

**Always read all food labels to ensure allergens are not present.**

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
	X	X				

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free