BBQ Sauce

To Make x Portions

20

Total Cost

£4.69

Cost per Portion

£0.23

Fresh Herb Bunch

1 sml bunch tarragan

8 sprigs rosemary

1 sml bunch parsley

ltem	£ per Measure	Measure
Shallots	£2.45	Kg
Garlic Prepared	£6.50	Kg
Chillies - green	£7.50	Kg
Fennel Seed	£20.00	Kg
Oranges	£0.30	Each
Sugar caster	£1.83	Kg
Vinegar Red wine	£2.25	ltr
Mustard Dijon	£3.02	ltr
Hoi Sin	£5.93	Kg
herb bunch	£1.50	Each

Qty	Cost per Portion
0.1	£0.25
0.032	£0.21
0.06	£0.45
0.045	£0.90
2	£0.60
0.15	£0.27
0.15	£0.34
0.03	£0.09
0.015	£0.09
1	£1.50

Conversions

1 Tbsp = .015

1 Tsp = .005

1 Garlic Clove = .004

1 Onion = .200

1 Shallot = .050

1 Chilli = .004