

Chocolate-Chile Dessert Sauce

Yield: about 24 (1-oz) servings

Ingredients	Measure		Nutrition per Serving	
	24 - 1 oz			
Unsalted butter	1½ oz (3 Tbsp)		Calories	45
Water	2¼ cups		Total Fat g	2
Med-Diet® Low Sodium Cream Soup Base	3½ oz (¾ cup)		Saturated Fat g	1
Sugar	3 oz (6 Tbsp)		Cholesterol mg	5
Unsweetened cocoa powder	1 oz (6 Tbsp)		Sodium mg	20
Chile powder	1 to 2 tsp		Carbohydrate g	5
Vanilla extract	1 oz (2 Tbsp)		Fiber g	1
			Sugar g	4
			Protein g	1

Preparation

1. In saucepan, melt butter. Add water, soup base, sugar, cocoa powder and chile powder; whisk until blended. Cook, whisking frequently, until sauce is thickened and 165°F.
2. Stir vanilla into sauce.

Product Information

Product	Case Pack	Yield	Product Code
Med-Diet® Low Sodium Cream Soup Base	6 – 14 oz	6 gal	K9212