



Total Time  
**10 MIN.**

Serving & Size  
**2 TBSP (1 FL OZ)**

Difficulty  
**EASY**

Yields  
**38**

This Asian inspired dressing is full a complex flavors of spicy & sweet, but is easily made with Pace Picante sauce, soy sauce, white wine vinegar, and sugar.

<b>Nutrition Facts</b>	
Serving Size	2 TBSP (1 FL OZ)
<b>Amount Per Serving</b>	
<b>Calories</b> 76	
	<b>% Daily Value</b>
<b>Total Fat</b> 5.7g	<b>9%</b>
<b>Saturated Fat</b> 0.4g	<b>2%</b>
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 262mg	<b>11%</b>
<b>Total Carbohydrate</b> 3.9g	<b>1%</b>
<b>Dietary Fiber</b> 0.6g	<b>2%</b>
<b>Protein</b> 0.2g	<b>0%</b>
Vitamin A 1%	Vitamin C 0%
Calcium 0%	Iron 1%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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**Pace® Picante Sauce- Mild**

2 667/1000 cups

vegetable oil		1 cups
soy sauce		33/100 cups
white wine vinegar		33/100 cups
sugar		1/2 cups

**INSTRUCTIONS**

Combine all ingredients; mix well. Refrigerate until needed.CCP: Hold at 40° F. or lower.Serving Suggestion: Use as a marinade for tender-crisp cooked broccoli, mushrooms or favorite vegetable combinations or as a dressing for mixed green salads.