



# HANDCRAFTED MOROCCAN BBQ SAUCE

(355 ml jar)

## Nutrition Facts / Valeur nutritive

Serving Size 2 Tbsp. (30 mL) / Pour 2 cuillère à soupe (30 mL)  
Servings per container approx. 12  
Portions approx. par contenant 12

Amount Per Serving

Teneur

### Calories / Calories 70

	% Daily Value	% valeur quotidienne
<b>Total Fat / Lipides</b> 0 g	<b>0 %</b>	
Saturated / saturés 0 g	<b>0 %</b>	
+ Trans / trans 0 g		
<b>Cholesterol / Cholestérol</b> 0 mg	<b>0 %</b>	
<b>Sodium / Sodium</b> 220 mg	<b>10 %</b>	
<b>Total Carbohydrate / Glucides</b> 17 g	<b>6 %</b>	
Dietary Fibre / Fibres 0 g	<b>0 %</b>	
Sugars / Sucres 16 g		
<b>Protein / Protéines</b> 0 g		
Vitamin A / Vitamine A	<b>0 %</b>	
Vitamin C / Vitamine C	<b>0 %</b>	
Calcium / Calcium	<b>0 %</b>	
Iron / Fer	<b>0 %</b>	

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** KETCHUP (TOMATO CONCENTRATE MADE FROM VINE RIPENED TOMATOES, SUGAR, DISTILLED VINEGAR, SALT, LESS THAN 2% OF: ONION POWDER, GARLIC POWDER, NATURAL FLAVOURS), HONEY, LIGHT BROWN SUGAR, WHITE SUGAR, SOY SAUCE (WATER, WHEAT, SOYBEANS, SALT), RICE VINEGAR, WATER, DRIED GARLIC, LEMON JUICE CONCENTRATE, GROUND CINNAMON, GROUND GINGER, CARDAMOM, BLACK PEPPER, RED CHILI PEPPER FLAKES, SALT, CILANTRO, XANTHAN GUM, CLOVES.

**CONTAINS:** WHEAT, SOY.

**INGRÉDIENTS :** KETCHUP (CONCENTRÉ DE TOMATES FAIT DE TOMATES MÛRIES SUR PIED, SUCRE, VINAIGRE DISTILLÉ, SEL, MOINS DE 2 % DE : POUDRE D'OIGNON, POUDRE D'AIL, ARÔMES NATURELS), MIEL, CASSONADE CLAIRE, SUCRE BLANC, SAUCE SOJA (EAU, BLÉ, FÈVES DE SOJA, SEL), VINAIGRE DE RIZ, EAU, AIL DÉSHYDRATÉ, JUS DE CITRON CONCENTRÉ, CANNELLE MOULUE, GINGEMBRE MOULU, CARDAMOME, POIVRE NOIR, FLOCONS DE PIMENT CHILI ROUGE, SEL, CORIANDRE, GOMME DE XANTHANE, CLOUS DE GIROFLE.

**CONTIENT:** BLÉ, SOJA.

## Suggestions for HANDCRAFTED MOROCCAN BBQ SAUCE



- Brush on pork or beef ribs.
- Excellent on chicken skewers or kabobs.
- Great sauce for barbequed pineapple spears.
- Spice up baked beans.
- Use in place of a traditional pizza sauce.
- A perfect sauce for pork tenderloin.
- Add to ground beef to jazz up your burgers.
- Brush on grilled peppers.
- Wonderful on lamb.
- Add to chick peas or lentils, serve as a side with naan bread.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.