

Malted Mole Sauce

Naturally colored with 100% pure malted barely flour

Ingredients	Volume	Grams	Percent
BriesSpecialty™ Blend MBF B200	1 tbsp	11	2.2
Vegetable Oil	2 tsp	7	1.4
Onion (finely chopped)	1/4 cup	35	7.2
Condensed Tomato Soup	10.75 oz	304	62.2
Diced Green Chili Peppers (canned)	4 oz	127	26.0
Ground Cumin	1 tsp	2	0.4
Dried Cilantro	1 tsp	1	0.2
Garlic Dry Minced	1/8 tbsp	2	0.4

Method

1. Heat oil in medium sauce pan over medium high, add onions and cook till translucent and tender.
2. Mix in BriesSpecialty™, cumin, cilantro and garlic.
3. Slowly stir in tomato soup and green chilis.
4. Bring to boil, reduce heat to low and cover simmer 10 minutes or until consistency desired.
5. Use as a side sauce or pour directly over food and serve.



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