# Tonkatsu Sauce Recipe

Preparation Time Cooking Time Serving Size 5 5 5

#### Ingredients:

- 1 cup DEL MONTE Original Blend Ketchup (320g)
- 1/4 cup worcestershire sauce
- 1/3 cup garlic, crushed
- 2 tsp sugar, white
- 1/4 tsp pepper, black
- 1/4 cup water

#### Preparation:

1. In a sauce pan, combine all ingredients and mix well. Bring to a boil then simmer for 2 minutes, stirring occasionally. Serve with breaded chicken cutlets.

### **Chef's Tip**

The sauce should have a nice consistency, not too watery and not too thick. The sauce should be able to coat the back of a spoon.

#### **Lusog Notes**

This low-fat dip contains garlic. Studies show that garlic may help lower blood pressure and may help reduce risk factors for heart diseases.

# **Cooking Skills Needed**

Mixing

## **Cooking Tools**

- · Chopping Board
- Measuring Cups
- Measuring Spoon
- Spatula

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