

Colby Cheese Omelet

with Speed Scratch Sauces



SERVES: 100 | COLBY CHEESE OMELET

Teriyaki Sauce:

Serving Size: 1 oz.

Servings per recipe: 100

Ingredients

- 8 oz. Brown sugar, packed
- 5 tsp. Granulated garlic
- 4 tsp. Onion salt
- 2 oz. Ground ginger
- 4 tbsp. Low Sodium Worcestershire sauce
- 5 lbs. Low sodium ketchup
- 1 cup Cider vinegar
- 2 cups Low-sodium soy sauce

Instructions

1. Mix all dry ingredients in a bowl.
2. Add Worcestershire sauce, ketchup, cider vinegar, and soy sauce to the dry ingredients. Mix with wire whisk until well mixed.
3. Cover and place in refrigerator overnight to develop flavors.

Speed Scratch Salsa:

Serving Size: 1 oz.

Servings per recipe: 100

Ingredients

- 64 oz. Prepared salsa
- 2 cups (4 medium) Diced yellow onions
- 4 cups (8 medium) Diced tomatoes
- 2 cups (4 bunches) Chopped cilantro

Instructions

1. Add all ingredients to a bowl and stir to combine.
2. Once combined it can be portioned for use and held until service.



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