Copycat Cane's Sauce (PKU-Friendly)

Sweet, spicy, tangy – this sauce has it all! It's perfect for baked yuca fries, roasted vegetables, and crunchy carrot sticks!

YIELD	PREP TIME	TOTAL TIME
6 SERVINGS	5 MIN	5 MIN

INGREDIENTS

- ¹/₂ cup Gluten-Free Vegan Dressing
- 1/4 cup Gluten-Free Ketchup
- 2 tsp Gluten-Free Worcestershire Sauce
- 1 tsp Black Pepper, ground
- 1 tsp Salt-free Creole Seasoning
- 1/2 tsp Garlic Powder



	PHE	Simplified PKU Protein
Serving	7mg	0g
Recipe	42mg	0g

CHEF'S NOTES

Serving Size = 2 Tbsp

This dressing has the right balance of flavors that will appeal to the whole family. If you want to add some extra heat, mix in your favorite gluten-free hot sauce. Start by adding a teaspoon at a time until you reach your desired level!

Vegan mayonnaises can be made with a variety of ingredients ranging from chickpeas to soybeans. Check the nutrition facts label for ingredients and protein content!

DIRECTIONS

- 1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
- 2. Combine all ingredients in a small bowl. Whisk together until well combined.
- 3. The sauce is ready to use immediately. Store leftovers in an airtight container in the fridge for up to a week.

Nutrition Facts

6 servings per container

Serving Size

2 tablespoons (33 g)

Amount per serving 110

	% Daily Value *
Total Fat 11g	14%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Total Carbohydrate 4g	0%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 0.2g	0%
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0.06mg	0%
Potassium 6mg	0%

*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.

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Recipe adapted from Dish by Dish, "Copycat Raising Cane's Sauce" (3/20/23)









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