

Salsa

With Roasted Barley Preground

INGREDIENTS	US/Oz	METRIC/g
Mild Salsa	7.1	200
ROASTED BARLEY PREGROUND	0.1	2

1. Stir Roasted Barley Preground directly into the salsa at room temperature.
2. Microwave for 2 minutes until boiling. This will develop color and soften bits.
3. Cool and serve.

BENEFITS OF BRIESS INGREDIENTS



Roasted Barley Preground mimics the appearance of fire roasted vegetables

The soluble color from the Briess® Roasted Barley Preground develops a deep, rich, red color in the salsa, giving the impression of a deep-roast or fire-roasted ingredient. The bits mimic the appearance of heavily roasted pieces and do not adversely affect the flavor. Briess roasted barley grits and flours can be used in many other sauces, such as barbecue sauce, to supply both brown colors and black bits with particle identity.

A recommended starting usage rate is between 0.5% and 1% by weight.

Caffeine free

All natural

Kosher certified

Non-GMO

High fiber

Low fat

Trans fat free

Made in the U.S.A.