

ARBY'S RED RANCH SAUCE

F EASY

Last Modified: 01/15/2016

PREP: N/A
COOK: 10 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Catalina French Dressing (Kraft)	
1	Tsp	Distilled White Vinegar (Heinz)	
1	Tbsp	Light Brown Sugar	
1	Tsp	Worcestershire Sauce (Lea & Perrins)	
1/4	Tsp	Garlic Powder	
1/4	Tsp	Onion Powder	
1/4	Tsp	Kosher Salt	
1/4	Tsp	Fine Ground Black Pepper	
1/2	Tsp	Red Tabasco Pepper Sauce	

PREPARATION

FACTOID	The majority of copy-cat recipes for this Sauce uses Ketchup. A retired Arby's Manager that visited the factory said that what they actually use is Kraft Red Catalina Dressing.
NOTE	This is NOT a Sauce they serve out front, It is the sweet & tangy Sauce they put on their Beef 'N Cheddar sandwiches before wrapping them in the back. They use this Sauce ONLY on their Beef 'N Cheddars & their "secret" sandwich, The Super Roast Beef Sandwich.
TOOLS	1) Small Stainless Steel Saucepan & Lid
PREP	None.
1	In a small saucepan over medium heat, whisk all ingredients together constantly until it comes to a boil, about 10 minutes. Cover and set it aside to cool to room temperature.