

Donair Sauce

- 1 can Evaporated Milk (12 oz.)
- 3/4 Cup White Sugar
- 2 Tsp. Garlic Powder
- 4 Tsp. White Vinegar, or as needed.

- ☐ Mix together evaporated milk, sugar and garlic powder in a medium bowl.
- ☐ Gradually whisk in white vinegar 1 teaspoon at a time until sauce is thickened to desired consistency.

Comments: 1) *Store in refrigerator.*