

School Made Ranch Dressing



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Meal Component(s):
Condiment

Recipe HACCP Process: #1 No Cook

Portion Size: 1 fluid oz

Servings: 120

Servings: 240

INGREDIENTS

MEASURE

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DIRECTIONS

Yogurt, lowfat, plain

2 quarts

1 gallon

Mayonnaise, regular

1 quart, 2 cups

3 quarts

White vinegar

½ cup

1 cup

Black pepper

1 Tablespoon,
1 teaspoon

2 Tablespoons,
2 teaspoons

Garlic powder

1 Tablespoon,
1 teaspoon

2 Tablespoons,
2 teaspoons

Onion powder

2 teaspoons

1 Tablespoon,
1 teaspoon

Parsley, dried, flakes

1 teaspoon

2 teaspoons

1. CCP: No bare hand contact with ready to eat foods.
 2. Place yogurt, mayonnaise, white vinegar, black pepper, garlic powder, onion powder, and parsley in a large storage container.
 3. Using an immersion blender or large, stiff whisk, combine until smooth.
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4. For best results, prepare one day in advance of service and store in refrigerator overnight.
 5. CCP: Hold and serve at 41°F or below.
 6. School Made Ranch Dressing may be stored in the refrigerator for 3 days after preparation.

Nutrients Per Serving

Calories 93

Total Fat 9.57g

Saturated Fat 1.45g

Protein 0.82g

Carbohydrate 1.26g

Sodium 69.03mg