



825012 - Ranch Dressing: School Made

Source: K12 Culinary

Number of Portions: 120

Size of Portion: fl oz

Components:

Meat/Alt:

Grains:

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

HACCP Process: #1 No Cook

Ingredients	Measures	Instructions
827324 YOGURT,PLN,LOFAT,12 GRAMS PROT PER 8 OZ.... 826496 Mayonnaise, Regular, Dukes..... 002053 VINEGAR,DISTILLED..... 799903 GARLIC,GRANULATED..... 002029 PARSLEY,DRIED..... 002030 PEPPER,BLACK..... 002026 ONION POWDER.....	2 qts 2 qts 1/2 cup 2 Tbsp 2 Tbsp 1 Tbsp + 1 tsp 1 Tbsp	CCP: No bare hand contact with ready to eat food. Place yogurt, mayonnaise, white vinegar, granulated garlic, dried parsley, black pepper, and onion powder in a large storage container. Using an immersion blender, or large, stiff whisk, combine until smooth. For best results, prepare one day in advance of service, and store in refrigerator overnight. School made Ranch Dressing may be stored in the refrigerator for 7 days after preparation. CCP: Hold and Serve at 41° F or lower.
		For individual servings, dispense 1 fl oz into portion cups with pump attached to gallon container.

*Nutrients are based upon 1 Portion Size (fl oz)

Calories	118 kcal	Cholesterol	12 mg	Sugars	*1.2* g	Calcium	30.89 mg	99.55%	Calories from Total Fat
Total Fat	13.06 g	Sodium	92 mg	Protein	0.90 g	Iron	0.03 mg	13.45%	Calories from Saturated Fat
Saturated Fat	1.76 g	Carbohydrates	1.36 g	Vitamin A	9.2 IU	Water ¹	*14.87* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	0.05 g	Vitamin C	0.2 mg	Ash ¹	*0.19* g	4.60%	Calories from Carbohydrates
								3.05%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.