



825152 - BBQ Ranch Dressing

Source: K12 Culinary
 Number of Portions: 20
 Size of Portion: 1/4 cup

Components:

Meat/Alt:
 Grains:
 Fruit:
 Vegetable:
 Milk:

Recipe Subgroups:

Attributes:

Condiments

HACCP Process: #1 No Cook

Ingredients	Measures	Instructions
825012R Ranch Dressing: School Made..... 825097 Sauce, BBQ, gallon, Cattlemans (Frenchs)....	1 qt 1 cup	Prepare the school-made Ranch Dressing according to the recipe.: Whisk together 1 quart of ranch dressing and 1 cup of BBQ sauce. Fill gallon container with dressing. Insert condiment pump and place 1/4 cup (2 fluid ounces) of dressing into 2 oz portion cups and cover with lid. CCP: Hold at 41 degrees F. or lower.

*Nutrients are based upon 1 Portion Size (1/4 cup)

Calories	162 kcal	Cholesterol	14 mg	Sugars	4.2 g	Calcium	48.88 mg	87.71%	Calories from Total Fat
Total Fat	15.77 g	Sodium	263 mg	Protein	1.42 g	Iron	0.05 mg	12.14%	Calories from Saturated Fat
Saturated Fat	2.18 g	Carbohydrates	5.69 g	Vitamin A	26.1 IU	Water ¹	*23.78* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	0.86 g	Vitamin C	0.2 mg	Ash ¹	*0.30* g	14.06%	Calories from Carbohydrates
								3.51%	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.

Allergens							
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat
?	?	?	?	?	?	?	?
YES = Present NO = Absent ? = Undefined							