



825233 - Caesar Dressing

Source: K12 Culinary
Number of Portions: 128
Size of Portion: 2 TBSP

Components:

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

Recipe Subgroups:

Attributes:

Condiments

HACCP Process: #1 No Cook

Ingredients	Measures	Instructions
826496 Mayonnaise, Regular, Dukes..... 001256 YOGURT,GREEK,PLN,NONFAT..... 009524 LEMON JUC FROM CONC,BTLD,REAL LEMON... 014429 WATER,MUNICIPAL..... 826521 Mustard, Dijon, Grey Poupon..... 006971 SAUCE,WORCESTERSHIRE..... 002030 PEPPER,BLACK..... 799903 GARLIC,GRANULATED..... 826508 Olive Oil Blend 90/10, Colavita L116..... 001032 CHEESE,PARMESAN,GRATED.....	2 qts 1 qt 1/4 cup 2 cups 2 Tbsp 3 Tbsp + 1 tsp 1 Tbsp + 1 TSP (ground) 1/4 cup 1/2 cup 2 cups	CCP: No bare hand contact with ready to eat food. Place mayonnaise, yogurt, parmesan cheese, water, olive oil, lemon juice, garlic, Worcestershire sauce, Dijon mustard, and black pepper 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 Caesar may be stored in the refrigerator for 3 days after preparation. CCP: Hold and Serve at 41 degrees F. or lower.

*Nutrients are based upon 1 Portion Size (2 TBSP)

Calories	120 kcal	Cholesterol	*12* mg	Sugars	*0.3* g	Calcium	22.28 mg	100.11%	Calories from Total Fat
Total Fat	13.34 g	Sodium	116 mg	Protein	1.22 g	Iron	0.05 mg	13.60%	Calories from Saturated Fat
Saturated Fat	1.81 g	Carbohydrates	0.87 g	Vitamin A	16.4 IU	Water ¹	*10.89* g	*0.11%*	Calories from Trans Fat
Trans Fat ²	*0.01* g	Dietary Fiber	0.05 g	Vitamin C	0.2 mg	Ash ¹	*0.19* g	2.90%	Calories from Carbohydrates
								4.07%	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.