



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
001117 YOGURT,PLN,LOFAT,12 GRAMS PROT PER 8 OZ.... 826496 Mayonnaise, Regular, Dukas..... 002053 VINEGAR,DISTILLED..... 002030 PEPPER,BLACK..... 002020 GARLIC POWDER..... 002026 ONION POWDER..... 002029 PARSLEY,DRIED.....	2 qts 1 qt + 1 PINT 1/2 cup 1 Tbsp + 1 tsp 1 Tbsp + 1 tsp 2 tsp 1 tsp	CCP: No bare hand contact with ready to eat food. Place yogurt, mayonnaise, white vinegar, black pepper, garlic powder, 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 degrees F. or lower.
		For individual servings, dispense 1 fluid ounce into portion cups with pump attached to gallon container.

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

Calories	91 kcal	Cholesterol	9 mg	Sugars	1.2 g	Calcium	30.23 mg	97.50%	Calories from Total Fat
Total Fat	9.85 g	Sodium	72 mg	Protein	0.88 g	Iron	0.02 mg	13.49%	Calories from Saturated Fat
Saturated Fat	1.36 g	Carbohydrates	1.26 g	Vitamin A	8.4 IU	Water ¹	*14.85* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	0.02 g	Vitamin C	0.1 mg	Ash ¹	*0.18* g	5.54%	Calories from Carbohydrates
								3.87%	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.