

# Ranch Dressing



Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12040

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTERMILK 1 4-1QT RGNLBRND	1 5/8 Quart		245621
LEMON JUICE 100	1 Fluid Ounce 5/8 Tablespoon (2 5/8 Tablespoon)		311227
YOGURT PLN FF NAT	1 Pint 1/2 Cup (2 1/2 Cup)	READY_TO_EAT Ready to eat	705850
SOUR CREAM L/F	1 Cup	GRILL Defrost 24 hours before consumption in refrigerator.Cook thoroughly	534331
MAYONNAISE LT	1 Pint 1 1/4 Cup (3 1/4 Cup)		429406
SPICE ONION POWDER	1/4 Cup		126993
SPICE GARLIC GRANULATED	1/4 Cup		513881
SPICE PEPR BLK REST GRIND	1 Teaspoon		225061
SPICE CHIVE DEHY CHPD	2 Teaspoon		513474
SPICE PARSLEY FLAKES	1 Fluid Ounce		259195
SALT IODIZED	1 1/4 Tablespoon		108286

## Preparation Instructions

#### Directions:

Combine buttermilk and lemon juice in a mixing bowl. Allow mixture to rest for 10 minutes.

Using a paddle attachment, blend in the yogurt and sour cream. Let mixture rest for 5 more minutes.

Add rest of ingredients to mixture in mixing bowl. Mix for 2-3 minutes on low speed until blended.

Chill at least 12 hours before serving to allow to thicken. Refrigerate until service.

#### Notes:

1: Special Tip:

2: Add an additional 8 oz of

3: reduced calorie salad

4: dressing or lowfat mayonnaise

5: per 50 servings for an

6: excellent vegetable dip.

7: Updated July 2014

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.050
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
<b>Calories</b>		27.23	
<b>Fat</b>		0.85g	
<b>SaturatedFat</b>		0.21g	
<b>Trans Fat*</b>		0.00g	
<b>Cholesterol</b>		6.89mg	
<b>Sodium</b>		154.19mg	
<b>Carbohydrates</b>		4.90g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		1.95g	
<b>Protein</b>		1.04g	
<b>Vitamin A</b>	16.00IU	<b>Vitamin C</b>	0.10mg
<b>Calcium</b>	42.13mg	<b>Iron</b>	0.01mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

### Nutrition - Per 100g

No 100g Conversion Available