

Homemade Ranch Dressing

NO IMAGE

Servings:	50.00	Category:	Condiments or Other
Serving Size:	2.00 Tablespoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-57758
School:	Tri-County Jr./Sr. High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT PLN FF NAT	1 Quart		551813
MAYONNAISE LT	2 Cup	READY_TO_EAT This ready-to-use lite mayonnaise simplifies back-of-house prep and can be used as a spread for sandwiches and burgers or as a base for custom, homemade dressings and dips.	429406
SPICE GARLIC POWDER	1 1/2 Tablespoon		513857
SPICE ONION POWDER	1 1/2 Tablespoon		126993
SPICE DILL WEED	1 1/2 Tablespoon		513938
SALT IODIZED	1/2 Tablespoon		125557
SAUCE WORCESTERSHIRE	1/2 Tablespoon		109843
SUGAR BEET GRANUL	1/2 Tablespoon		108588

Preparation Instructions

1. Mix all ingredients in a large bowl. Stir well. Keep chilled until served.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 2.00 Tablespoon

Amount Per Serving	
Calories	24.98
Fat	0.64g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	6.93mg
Sodium	117.47mg
Carbohydrates	4.43g
Fiber	0.00g
Total Sugar	1.83g
Added Sugar	0.12g
Protein	0.85g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 35.42mg	Iron 0.01mg

Nutrition - Per 100g

Calories	20819.45
Fat	533.33g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	5777.78mg
Sodium	97889.50mg
Carbohydrates	3688.89g
Fiber	0.00g
Total Sugar	1522.22g
Added Sugar	100.00g
Protein	711.11g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 29516.44mg	Iron 10.67mg