

# Homemade French Dressing

<b>Servings:</b>	128.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-57757
<b>School:</b>	Tri-County Jr./Sr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR BROWN LT	2 2/3 Cup		860311
SPICE MUSTARD DRY	4 Tablespoon		400018
SPICE GARLIC POWDER	1 1/3 Teaspoon		513857
SPICE ONION POWDER	1 1/3 Teaspoon		126993
SPICE PAPRIKA	10 2/3 Tablespoon		518331
MAYONNAISE LT	1 1/3 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
KETCHUP CAN NAT LO SOD	1 1/3 Cup	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	200621
OIL SALAD VEG SOY CLR NT	8 Cup		292702
VINEGAR WHT DISTILLED 4	2 2/3 Cup		517582

## Preparation Instructions

1. Combine sugar, mustard powder, garlic powder, onion powder, salt, and paprika and mix well.
2. Combine seasonings, mayo, ketchup, oil and vinegar in a container. Mix thoroughly with immersion blender.

## Meal Components

Amount Per Serving

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

## Nutrition Facts

Servings Per Recipe: 128.00

Serving Size: 2.00 Tablespoon

Amount Per Serving	
<b>Calories</b>	152.63
<b>Fat</b>	14.23g
<b>Saturated Fat</b>	2.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	1.66mg
<b>Sodium</b>	15.82mg
<b>Carbohydrates</b>	5.47g
<b>Fiber</b>	0.02g
<b>Total Sugar</b>	4.67g
<b>Added Sugar</b>	4.50g
<b>Protein</b>	0.05g
<b>Vitamin A</b> 0.06mcg RAE	<b>Vitamin C</b> 0.01mg
<b>Calcium</b> 0.83mg	<b>Iron</b> 0.02mg

## Nutrition - Per 100g

<b>Calories</b>	3317.99
<b>Fat</b>	309.39g
<b>Saturated Fat</b>	43.48g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	36.14mg
<b>Sodium</b>	343.95mg
<b>Carbohydrates</b>	118.93g
<b>Fiber</b>	0.41g
<b>Total Sugar</b>	101.54g
<b>Added Sugar</b>	97.92g
<b>Protein</b>	1.02g
<b>Vitamin A</b> 1.26mcg RAE	<b>Vitamin C</b> 0.29mg
<b>Calcium</b> 18.11mg	<b>Iron</b> 0.44mg