

Brickie 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-9638

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MILK WHT WHL	16 Fluid Ounce		512109
VINEGAR WHT DISTILLED 5	2 Tablespoon		629640
LEMON JUICE 100%	4 Teaspoon		311227
YOGURT PLN FF NAT	1 1/4 Cup		551813
SOUR CREAM L/F	1/2 Cup	GRILL Defrost 24 hours before consumption in refrigerator.Cook thoroughly	534331
MAYONNAISE LT	1 2/3 Cup		429406
SPICE ONION POWDER	2 Teaspoon		126993
SPICE GARLIC POWDER	1 Tablespoon		513857
SPICE PEPR WHITE GRND	1/2 Teaspoon		513776
SPICE PARSLEY FLAKES	2 Tablespoon		513989
SALT IODIZED	2 Teaspoon		108286

Preparation Instructions

1. Combine buttermilk and lemon juice in a mixing bowl. Allow mixture to set for 10 minutes.
2. Blend yogurt and sour cream into the buttermilk mixture. Let mixture set for 5 more minutes.

3. Add mayonnaise, onion powder, garlic powder, pepper, chives, parsley, and salt. Mix with a wire whisk for 2-3 minutes until blended.

4. Cover, label and refrigerate until served.

CCP: Hold for cold service at 41 degrees F. or lower.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.050
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	24.58
Fat	1.01g
Saturated Fat	0.26g
Trans Fat	0.00g
Cholesterol	6.87mg
Sodium	131.95mg
Carbohydrates	3.45g
Fiber	0.00g
Total Sugar	1.51g
Added Sugar	0.00g
Protein	0.65g
Vitamin A 31.81mcg RAE	Vitamin C 0.10mg
Calcium 25.97mg	Iron 0.01mg

Nutrition - Per 100g

Calories	1015.65
Fat	41.75g
Saturated Fat	10.91g
Trans Fat	0.00g
Cholesterol	283.91mg
Sodium	5452.45mg
Carbohydrates	142.60g
Fiber	0.00g
Total Sugar	62.30g
Added Sugar	0.00g
Protein	27.05g
Vitamin A 1314.51mcg RAE	Vitamin C 3.97mg
Calcium 1073.12mg	Iron 0.56mg