

## “Caesar Dressing”

**Recipe HACCP Process:** #1 No Cook

**Serving Size:** 2 Tablespoons

**Yield:** 50

**Source:** JSI Back to Basics: Building Flavors that Excite (*adapted from Washington State Schools “Scratch Cooking” Recipe Book*)

### Ingredients:

Ingredient Name	Measurements
Mayonnaise	3 1/8 cup
Yogurt, plain, low-fat	12 ½ oz
Cheese, parmesan, grated	¾ cup + ½ Tbsp
Water	1 cup
Oil, olive	3 Tbsp + ½ tsp
Lemon juice	¼ cup + ½ tsp
Garlic, granulated	1 Tbsp + 1 ½ tsp
Sauce, Worcestershire	1 Tbsp + 1 ½ tsp
Dijon mustard	2 ½ tsp
Pepper, black, ground	½ Tbsp

*\*Note: Choose USDA foods whenever available to save on cost.*

### Instructions:

1. Place mayonnaise, yogurt, parmesan cheese, water, olive oil, lemon juice, garlic, Worcestershire sauce, Dijon mustard, and black pepper in a large storage container.
2. Using an immersion blender, or a large, stiff whisk, combine until smooth.
3. For best results, prepare one day in advance of service and store in refrigerator overnight. School made Caesar may be stored in the refrigerator for up to 7 days after preparation.
4. Hold for cold service at 41° or lower.

**Nutritional Analysis:**

<b>Nutrients</b>	<b>Amount based on one serving</b>
Calories	123.46 kcal
Total Fat	13.09 g
Saturated Fat	2.05 g
Trans Fat	0.01 g
Cholesterol	1.77 mg
Sodium	118.25 mg
Total Carbohydrate	1.13 g
Dietary Fiber	0.05 g
Total Sugars	0.61 g
Protein	0.87 g

*\*Note: For schools with access to Mosaic, these recipes are also available to import from the Community recipe section by searching the recipe name or using the search term of "John C. Stalker" as the district.*