

“Creamy Ranch 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 1/3 cup
Yogurt, plain, low-fat	1 1/3 cup
Buttermilk, low-fat, powdered + water (reconstituted)	1 1/8 cup (buttermilk) + 2 1/4 cup (water)
Garlic, minced	2 Tbsp + 3/4 tsp
Dill weed, dried	1/2 Tbsp
Pepper, white, ground	1/2 Tbsp
Lemon juice	1/2 Tbsp

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

Instructions:

1. Place all ingredients in a large storage container.
2. Using an immersion blender, or large, stiff whisk, combine until smooth.
3. Pour into large container, label, and keep refrigerated for up to 2 weeks.
4. Hold for cold service at 41° or lower.

Nutritional Analysis:

Nutrients	Amount based on one serving
Calories	53.04 kcal
Total Fat	4.25 g
Saturated Fat	0.61 g
Trans Fat	0.00 g
Cholesterol	0.60 mg
Sodium	145.47 mg
Total Carbohydrate	2.96 g
Dietary Fiber	0.03 g
Total Sugars	0.75 g
Protein	0.56 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.*