

“Honey Mustard 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	1 qt + 1/8 cup
Honey	1 cup + ½ Tbsp
Dijon Mustard	1 cup + ½ Tbsp
Lemon juice	¼ cup + ½ tsp
Paprika	1/8 tsp

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

Instructions:

1. Place mayonnaise, honey, mustard, lemon juice, and paprika in a large storage container.
2. Using an immersion blender, or large, stiff whisk, combine until smooth.
3. For best results, prepare one day in advance of service and store in refrigerator overnight. May be stored in the refrigerator for up to 7 days after preparation.
4. Hold for cold service at 41° or lower.

Nutritional Analysis:

Nutrients	Amount based on one serving
Calories	164.30 kcal
Total Fat	16.06 g
Saturated Fat	2.16 g
Trans Fat	0.00 g
Cholesterol	0.00 mg
Sodium	202.81 mg
Total Carbohydrate	5.95 g
Dietary Fiber	0.03 g
Total Sugars	5.88 g
Protein	0.03 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.*