

## “Italian Vinaigrette”

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

**Serving Size:** 2 Tablespoons

**Yield:** 50

**Source:** JSI Back to Basics: Building Flavors that Excite (*adapted from Let's Cook Healthy School Meals, published by Project Bread*)

### Ingredients:

Ingredient Name	Measurements
Vinegar, red wine	2 1/3 cup
Garlic, granulated	1 Tbsp
Onion powder	1 Tbsp
Salt, kosher	1 tsp
Pepper, black, ground	1 tsp
Honey, raw	½ cup
Basil, dried	1 Tbsp
Oil, olive	4 ½ cup

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

### Instructions:

1. Mix all ingredients except olive oil in a large bowl and whisk to combine.
2. Slowly add in the olive oil, whisking constantly, until it is completely combined and emulsified.
3. Store in refrigerator for up to a week.
4. Hold for cold service at 41° or lower.

**Nutritional Analysis:**

<b>Nutrients</b>	<b>Amount based on one serving</b>
Calories	185.53 kcal
Total Fat	19.45 g
Saturated Fat	2.69 g
Trans Fat	0.00 g
Cholesterol	0.00 mg
Sodium	48.11 mg
Total Carbohydrate	3.11 g
Dietary Fiber	0.07 g
Total Sugars	0.01 g
Protein	0.07 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.*