

“Sriracha 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 www.chefcyndie.com*)

Ingredients:

Ingredient Name	Measurements
Yogurt, plain, low-fat	3 1/3 cup
Sriracha sauce	½ cup
Mayonnaise	2 ½ cup
Vinegar, white wine	3 Tbsp + 1 tsp
Pepper, black, ground	1 ½ tsp
Garlic powder	1 ½ tsp
Onion powder	1 tsp
Dill weed, dried	1 ¼ tsp
Buttermilk, low-fat, powdered + water (reconstituted)	1 1/8 cup (buttermilk) + 2 ¼ cup (water)

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

Instructions:

1. Mix all ingredients in a large mixing bowl and whisk until smooth.
2. For best results, prepare one day in advance of service and store in refrigerator overnight. Can be stored for up to 7 days.
3. Hold for cold service at 41° or lower.

Nutritional Analysis:

Nutrients	Amount based on one serving
Calories	96.97 kcal
Total Fat	9.65 g
Saturated Fat	1.51 g
Trans Fat	0.00 g
Cholesterol	1.20 mg
Sodium	83.17 mg
Total Carbohydrate	1.79 g
Dietary Fiber	0.04 g
Total Sugars	1.57 g
Protein	1.07 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.*