

New Italian Dressing

Salads, Sauces, Condiments & Dressings, E-22

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken or vegetable stock, non-MSG		1 1/2 cup		3 cups	<ol style="list-style-type: none"> 1. Measure chicken or vegetable stock into pot. Add carrots, onions, celery leaves (optional), and cornstarch.
*Fresh carrots, minced	1 oz	1/4 cup	2 oz	1/2 cup	
*Fresh onions, minced	1 oz	3 Tbsp	2 oz	1/4 cup 2 Tbsp	<ol style="list-style-type: none"> 2. Heat to a boil, stirring constantly. Boil for 3 minutes or until thickened.
Fresh celery leaves, minced (optional)		1/4 cup		1/2 cup	
Cornstarch		1 Tbsp		2 Tbsp	<ol style="list-style-type: none"> 3. Turn off heat and let stand for 5 minutes.
Sugar		1 Tbsp		2 Tbsp	
Ground black or white pepper		1/2 tsp		1 tsp	<ol style="list-style-type: none"> 4. Add sugar, pepper, parsley, oregano, basil, granulated garlic, and vinegar to the thickened stock mixture using a wire whip.
Dried parsley		1 Tbsp		2 Tbsp	

Dried basil	1 1/2 tsp	1 Tbsp
Granulated garlic	1 Tbsp	2 Tbsp
Cider vinegar	3/4 cup	1 1/2 cups
Vegetable oil	1 1/2 cups	3 cups

5. Slowly add oil to dressing mixture using wire whip.

6. For best results, refrigerate overnight to thicken and develop flavors. Refrigerate until service.

Notes

Comments:

*See Marketing Guide.

Special Tip:

Add imitation bacon bits and serve dressing hot over spinach or lettuce.

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Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Carrots	2 oz	4 oz
Mature onions	2 oz	4 oz

Serving	Yield	Volume
2 Tbsp (1 oz ladle).	50 Servings: about 1 lb 15 oz	50 Servings: about 3 $\frac{3}{4}$ cups
	100 Servings: about 3 lb 14 oz	100 Servings: about 1 quart 3 $\frac{1}{2}$ cups

Nutrients Per Serving

Calories	62	Saturated Fat	0.92 g	Calcium	2 mg
Protein	0.08 g	Cholesterol	0 mg	Sodium	4 mg
Carbohydrate	0.95 g	Vitamin A	169 IU	Dietary Fiber	0.1 g
Total Fat	6.56 g	Iron	0.08 mg		