

Ranch Dressing

Salads, Sauces, Condiments & Dressings, E-19

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Buttermilk		3 1/2 cups		1 qt 2 1/2 cups	1. Combine buttermilk and lemon juice in a mixing bowl. Allow mixture to rest for 10 minutes.
Lemon juice		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Lowfat plain yogurt	10 oz	1 1/4 cups	1 lb 4 oz	2 1/2 cups	2. Using a paddle attachment, blend in the yogurt and sour cream. Let mixture rest for 5 more minutes.
Light sour cream	4 oz	1/2 cup	8 oz	1 cup	
Reduced calorie salad dressing	13 oz	1 2/3 cups	1 lb 10 oz	3 1/3 cups	3. Add rest of ingredients to mixture in mixing bowl. Mix for 2-3 minutes on low speed until blended.
OR	OR	OR	OR	OR	
Lowfat mayonnaise	13 oz	1 2/3 cups	1 lb 10 oz	3 1/3 cups	
Onion powder		2 Tbsp		1/4 cup	
Granulated garlic		2 Tbsp		1/4 cup	

Dried chives	1 tsp	2 tsp	4. Chill at least 12 hours before serving to allow to thicken. Refrigerate until service.
Dried parsley	1 Tbsp	2 Tbsp	
Salt	2 tsp	1 Tbsp 1 tsp	

Notes

Special Tip:

Add an additional 8 oz of reduced calorie salad dressing or lowfat mayonnaise per 50 servings for an excellent vegetable dip.

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Serving	Yield	Volume
2 Tbsp (1 oz ladle).	50 Servings: about 3 lb 5 oz	50 Servings: about 1 quart 2 ¼ cups
	100 Servings: about 6 lb 10 oz	100 Servings: about 3 quarts ½ cup

Nutrients Per Serving

Calories	35	Saturated Fat	1 g	Iron	
Protein	1 g	Cholesterol	5 mg	Calcium	35 mg
Carbohydrate	4 g	Vitamin A	26 IU	Sodium	181 mg
Total Fat	2 g	Vitamin C	1 mg	Dietary Fiber	