

# Ranch Dressing

Sauces, Condiments & Dressings, E-18

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Buttermilk		1 1/2 cups 2 Tbsp		3 1/4 cups	<ol style="list-style-type: none"> <li>Combine buttermilk and lemon juice in a mixing bowl. Allow mixture to rest for 10 minutes.</li> </ol>
Lemon juice		2 tsp		1 Tbsp 1 tsp	
Lowfat plain yogurt	5 oz	1/2 cup 2 Tbsp	10 oz	1 1/4 cups	<ol style="list-style-type: none"> <li>Using a paddle attachment, blend in the yogurt and sour cream. Let mixture rest for 5 more minutes.</li> </ol>
Lowfat sour cream	2 oz	1/4 cup	4 oz	1/2 cup	
Reduced calorie salad dressing	6 1/2 oz	3/4 cup 1 Tbsp	13 oz	1 2/3 cups	<ol style="list-style-type: none"> <li>Add salad dressing or mayonnaise, onion powder, granulated garlic, pepper, chives, parsley, and salt. Mix on low speed for 2-3 minutes until blended.</li> </ol>
OR	OR	OR	OR	OR	
Lowfat mayonnaise	6 1/2 oz	3/4 cup 1 Tbsp	13 oz	1 2/3 cups	
Onion powder		1 Tbsp		2 Tbsp	
Granulated garlic		1 Tbsp		2 Tbsp	

Dried chives	1/2 tsp	1 tsp
Dried parsley	1 1/2 tsp	1 Tbsp
Salt	1 tsp	2 tsp

4. Chill at least 12 hours before serving to allow to thicken. Refrigerate until service.
5. Portion with 1 oz ladle (2 Tbsp).

### Notes

**Special Tip:**

For an excellent vegetable dip, add additional reduced calorie salad dressing or lowfat mayonaise. For 25 servings, add 4 oz. For 50 servings, add 8 oz.

**A new nutrient analysis will be coming.**

**Edited April 2014. Restandarization in Progress.**

Serving	Yield	Volume
2 tablespoons (1 oz ladle).	<b>25 Servings:</b> 1 lb 10 oz	<b>25 Servings:</b> 3 cups 2 Tablespoons
	<b>50 Servings:</b> 3 lb 5 oz	<b>50 Servings:</b> 1 quart 2 ¼ cups

**Nutrients Per Serving**

Calories	N/A	Saturated Fat	N/A	Iron	
Protein	N/A	Cholesterol	5 mg	Calcium	35 mg
Carbohydrate	N/A	Vitamin A	26 IU	Sodium	N/A
Total Fat	N/A	Vitamin C	1 mg	Dietary Fiber	N/A