

# Clear Dressing

Salads, E-18

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Vegetable stock, non-MSG		1 ½ cups		3 ½ cups	<ol style="list-style-type: none"> <li>1. Dissolve cornstarch in vegetable stock in pot.</li> <li>2. Bring to boil.</li> <li>3. Remove from heat and allow to cool.</li> <li>4. Use a wire whip to stir mixture, while adding oil slowly.</li> <li>5. Add white vinegar, sugar, pepper, and granulated garlic and stir to blend.</li> <li>6. Chill. Refrigerate until service. Stir or shake well before serving.</li> </ol>
Cornstarch		3 Tbsp 1 tsp		¼ cup 2 ½ Tbsp	
Vegetable oil		1 ½ cups		3 ½ cups	
White vinegar		1 ½ cups		3 ½ cups	
Sugar	10 oz	1 ¼ cups	1 lb 4 oz	2 ½ cups	
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	
Granulated garlic		2 tsp		1 Tbsp 1 tsp	

Notes

Special Tips:

- 1) Add imitation bacon bits and serve dressing hot over spinach or lettuce.
- 2) This works well as a marinade for steamed or canned vegetables.
- 3) This dressing may be used as a substitute for cole slaw dressing.

Updated July 2014.

Serving	Yield	Volume
	<b>50 Servings:</b> about 3 lb 3 oz	<b>50 Servings:</b> about 1 quart 2 ½ cups
	<b>100 Servings:</b> about 6 lb 6 oz	<b>100 Servings:</b> about 3 quarts 1 cup

Nutrients Per Serving					
Calories	91	Saturated Fat	1 g	Iron	
Protein		Cholesterol		Calcium	2 mg
Carbohydrate	7 g	Vitamin A	49 IU	Sodium	3 mg
Total Fat	7 g	Vitamin C		Dietary Fiber	