

# French Dressing

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar		1 Tbsp		2 Tbsp	1. Mix together the sugar, salt, dry mustard, and paprika.
Salt		1/2 tsp		1 tsp	
Dry mustard		3/4 tsp		1 1/2 tsp	
Paprika		3/4 tsp		1 1/2 tsp	
Dehydrated onions		1 1/2 tsp		1 Tbsp	2. Add onions.
Vegetable oil		1 cup 2 Tbsp		2 1/4 cups	3. Blend in oil, lemon juice, vinegar, and catsup, using mixer on medium speed. Mix for 3 minutes.
Lemon juice		1/4 cup		1/2 cup	
Vinegar		1/4 cup 1 Tbsp		1/2 cup 2 Tbsp	
Catsup		1/4 cup	5 oz	1/2 cup	4. Cover. Refrigerate until ready to serve. For best results, refrigerate overnight to develop flavor.

Recipe for 25 servings recipe makes 2 cups French Dressing.

Recipe for 50 servings makes 1 quart French Dressing.

SERVING:	YIELD:	VOLUME:
2 tablespoons (1-oz ladle)	<b>25 Servings:</b> 16 (1-oz) servings	<b>25 Servings:</b> 2 cups
	<b>50 Servings:</b> 32 (1-oz) servings	<b>50 Servings:</b> 1 quart

Nutrients Per Serving					
<b>Calories</b>	148	<b>Saturated Fat</b>	2.3 g	<b>Iron</b>	.1 mg
<b>Protein</b>	0 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	3 mg
<b>Carbohydrate</b>	3 g	<b>Vitamin A</b>	11 RE/106 IU	<b>Sodium</b>	126 mg
<b>Total Fat</b>	15.5 g	<b>Vitamin C</b>	2 mg	<b>Dietary Fiber</b>	0 g