

# Italian Dressing

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken or vegetable stock		3/4 cup		1 1/2 cups	1. Measure chicken or vegetable stock into pot. Add carrots, onions, celery leaf (optional), and cornstarch.  2. Heat to a boil, stirring constantly. Boil for 3 minutes or until thickened. 3. Turn off heat and let stand for 5 minutes. 4. Using a wire whip, add to the thickened stock mixture: the sugar, white pepper, parsley, oregano, basil, garlic powder, and vinegar.  5. Still using the wire whip, slowly add the oil to the dressing mixture.  6. For best results, refrigerate overnight to thicken and develop flavors.
*Fresh carrots, minced		2 Tbsp		1/4 cup	
*Onions, minced		2 Tbsp		1/4 cup	
Celery leaf (optional)		2 Tbsp		1/4 cup	
Cornstarch		1 1/2 tsp		1 Tbsp	
Sugar		1 1/2 tsp		1 Tbsp	
White pepper		1/4 tsp		1/2 tsp	
Dried parsley		1 1/2 tsp		1 Tbsp	
Dried oregano leaves		1/4 tsp		1/2 tsp	
Dried basil leaves		3/4 tsp		1 1/2 tsp	
Garlic powder		1 1/2 tsp		1 Tbsp	
Cider vinegar		1/4 cup 2 Tbsp		3/4 cup	
Vegetable oil		3/4 cup		1 1/2 cups	
*See Marketing Guide					

## Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Carrots	1/2 oz	1 oz
Onions	1/2 oz	1 oz

# Italian Dressing

SERVING:	YIELD:	VOLUME:
2 tablespoons (1-oz ladle)	<b>25 Servings:</b> 15 oz	<b>25 Servings:</b> 1 3/4 cups 2 Tbsp
	<b>50 Servings:</b> 1 lb 15 oz	<b>50 Servings:</b> 3 3/4 cups

Nutrients Per Serving			
<b>Calories</b>	62	<b>Saturated Fat</b>	1 g
<b>Protein</b>	0 g	<b>Cholesterol</b>	0 mg
<b>Carbohydrate</b>	1 g	<b>Vitamin A</b>	15 RE/152 IU
<b>Total Fat</b>	6.6 g	<b>Vitamin C</b>	0 mg
		<b>Iron</b>	.1 mg
		<b>Calcium</b>	2 mg
		<b>Sodium</b>	45 mg
		<b>Dietary Fiber</b>	0 g