

# Submarine Sandwich Dressing

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Cornstarch		1 Tbsp		2 Tbsp	1. In a pot, dissolve cornstarch in water. 2. Add carrots, onions, and celery leaf (optional). Heat to a boil, stirring continuously. Simmer for 3 minutes until thickened.
Water		1 1/2 cups		3 cups	
*Fresh carrots, peeled, minced		1/4 cup		1/2 cup	3. Turn off heat and let set for 5 minutes.
*Onions, minced OR Dehydrated onion flakes		1/4 cup 1 tsp		1/2 cup 2 tsp	
Celery leaf, minced (optional)		1/4 cup		1/2 cup	4. Add sugar, white pepper, parsley, oregano, basil, garlic powder, and vinegar. Whisk to combine.  5. Using a whisk, slowly add oil to dressing. 6. Chill overnight to develop flavor. Refrigerate until ready to serve.
Sugar		1 Tbsp		2 Tbsp	
White pepper		1/2 tsp		1 tsp	
Dried parsley flakes		1 Tbsp		2 Tbsp	
Dry oregano flakes		1/2 tsp		1 tsp	
Dry basil leaves		1 1/2 tsp		1 Tbsp	
Garlic powder		1 Tbsp		2 Tbsp	
Cider vinegar		3/4 cup		1 1/2 cups	
Vegetable oil		1 1/2 cups		3 cups	
*See Marketing Guide					

Marketing Guide		
Food as Purchased	For 25 Svgs	For 50 Svgs
Carrots	1 1/2 oz	3 oz
Onions	1 oz	2 oz

SERVING:	YIELD:	VOLUME:
2 Tbsp (1-oz) ladle	<b>25 Servings:</b> 1 lb 13 oz	<b>25 Servings:</b> 3 3/4 cups
	<b>50 Servings:</b> 3 lb 10 oz	<b>50 Servings:</b> 1 qt 3 1/2 cups

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Special Tip:  
Add imitation bacon bits and serve dressing hot over spinach or lettuce.

Nutrients Per Serving			
<b>Calories</b>	122	<b>Saturated Fat</b>	2.0 g
<b>Protein</b>	0 g	<b>Cholesterol</b>	0 mg
<b>Carbohydrate</b>	2 g	<b>Vitamin A</b>	30 RE/304 IU
<b>Total Fat</b>	13.1 g	<b>Vitamin C</b>	0 mg
		<b>Iron</b>	.1 mg
		<b>Calcium</b>	4 mg
		<b>Sodium</b>	1 mg
		<b>Dietary Fiber</b>	0 g