

SALADS, SALAD DRESSINGS, AND RELISHES No.M 058 00

FRENCH DRESSING

Yield 100

Portion 1 Tablespoon

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
41 cal	2 g	0 g	4 g	0 mg	113 mg	2 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
MUSTARD, DRY	5/8 oz	1 tbsp	
PAPRIKA, GROUND	1/4 oz	1 tbsp	
SALT	3/4 oz	1 tbsp	
SUGAR, GRANULATED	1-3/4 oz	1/4 cup 1/3 tbsp	
CATSUP	10-5/8 oz	1-1/4 cup	
ONIONS, FRESH, CHOPPED	3/4 oz	2 tbsp	3/4 oz
VINEGAR, DISTILLED	1 lbs	2 cup	
OIL, SALAD	13-1/2 oz	1-3/4 cup	

Method

- 1 Combine mustard flour, paprika, salt, sugar, catsup, and onions in mixer bowl.
- 2 Using a wire whip, beat at medium speed about 2 minutes or until well blended.
- 3 Continue beating; slowly add vinegar and salad oil alternately.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 5 Shake or beat well before using.