

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 003 00**  
**RED WINE VINAIGRETTE DRESSING**

**Yield** 100

**Portion** 1 Tablespoon

| <b>Calories</b> | <b>Carbohydrates</b> | <b>Protein</b> | <b>Fat</b> | <b>Cholesterol</b> | <b>Sodium</b> | <b>Calcium</b> |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 50 cal          | 1 g                  | 0 g            | 5 g        | 0 mg               | 0 mg          | 3 mg           |

**Ingredient**

SUGAR,GRANULATED  
MUSTARD,DRY  
PAPRIKA,GROUND  
PEPPER,BLACK,GROUND  
VINEGAR,RED WINE  
WATER  
OIL,SALAD

**Weight**

2-1/4 oz  
1 oz  
1/2 oz  
1/2 oz  
1-1/3 lbs  
1-1/3 lbs  
1-1/8 lbs

**Measure**

1/4 cup 1-1/3 tbsp  
2-2/3 tbsp  
2 tbsp  
2 tbsp  
2-1/2 cup  
2-1/2 cup  
2-3/8 cup

**Issue**

**Method**

- 1 Combine sugar, mustard, paprika, pepper, vinegar, and water; blend well. Mix at medium speed 2 minutes using a wire whip.
- 2 Add oil gradually while mixing at low speed 3 minutes; scrape down bowl.
- 3 Mix at medium speed 2 minutes or until well blended.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 5 Whip or stir well before using.