

SALADS, SALAD DRESSINGS, AND RELISHES No.M 055 00
VINAIGRETTE DRESSING

Yield 100

Portion 1 Tablespoon

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
42 cal	1 g	0 g	4 g	0 mg	117 mg	3 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
SUGAR,GRANULATED	1 oz	2-1/3 tbsp	
SALT	1 oz	1 tbsp	
MUSTARD,DRY	1 oz	2-2/3 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/4 tsp	
PEPPER,RED,GROUND	<1/16th oz	1/8 tsp	
VINEGAR,DISTILLED	1 lbs	2 cup	
WATER	1 lbs	2 cup	
OIL,SALAD	1 lbs	2 cup	
PEPPERS,GREEN,FRESH,CHOPPED	2-1/8 oz	1/4 cup 2-2/3 tbsp	2-5/8 oz
ONIONS,FRESH,GRATED	1-3/8 oz	1/4 cup 1/3 tbsp	1-5/8 oz
PARSLEY,FRESH,BUNCH,CHOPPED	3/4 oz	1/4 cup 2-1/3 tbsp	7/8 oz

Method

- 1 Combine sugar, salt, dry mustard, and black and red pepper in mixer bowl. Add vinegar and water.
- 2 Using a wire whip, beat at medium speed about 2 minutes or until well blended.
- 3 Add salad oil or olive oil gradually while mixing at low speed 3 minutes.
- 4 Add onions, peppers, and parsley; mix at medium speed 1 minute or until well blended.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 6 Whip or stir well before using.