

SALADS, SALAD DRESSINGS, AND RELISHES No.M 057 00
ZERO SALAD DRESSING

Yield 100

Portion 2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
7 cal	2 g	0 g	0 g	0 mg	184 mg	4 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
JUICE,TOMATO,CANNED	6-1/8 lbs	2 qts 3-1/2 cup	
VINEGAR,DISTILLED	1-5/8 lbs	3 cup	
SALT	3/4 oz	1 tbsp	
ONIONS,FRESH,GRATED	3/4 oz	2 tbsp	3/4 oz
PEPPERS,GREEN,FRESH,GROUND	2/3 oz	2 tbsp	3/4 oz
CARROTS,FRESH,CHOPPED	12 oz	2-5/8 cup	14-5/8 oz
PARSLEY,FRESH,BUNCH,CHOPPED	1/4 oz	2 tbsp	1/4 oz

Method

- 1 Combine tomato juice, vinegar, salt, onions, peppers, carrots and parsley; blend well.
- 2 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 3 Shake well before using.

Notes

- 1 In Step 2, 3 cups canned tomato juice concentrate mixed with 2-1/4 quarts water may be used for canned tomato juice per 1 gallon of dressing.