

SALADS, SALAD DRESSINGS, AND RELISHES No.M 060 00
GARLIC FRENCH DRESSING

Yield 100

Portion 1 Tablespoon

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
40 cal	2 g	0 g	4 g	0 mg	53 mg	3 mg

Ingredient

SUGAR, GRANULATED
 GARLIC POWDER
 MUSTARD, DRY
 ONION POWDER
 PAPRIKA, GROUND
 SALT
 PEPPER, RED, GROUND
 WATER
 JUICE, LEMON
 VINEGAR, DISTILLED
 OIL, SALAD

Weight

3-1/2 oz
 1-1/4 oz
 7/8 oz
 1/2 oz
 1/4 oz
 1/2 oz
 <1/16th oz
 13-7/8 oz
 10-3/4 oz
 10-1/2 oz
 12-7/8 oz

Measure

1/2 cup
 1/4 cup 1/3 tbsp
 2-1/3 tbsp
 2 tbsp
 1 tbsp
 3/8 tsp
 <1/16th tsp
 1-5/8 cup
 1-1/4 cup
 1-1/4 cup
 1-5/8 cup

Issue

Method

- 1 Combine sugar, garlic powder, dry mustard, onion powder, paprika, salt, and red pepper in mixer bowl. Add water, lemon juice, and vinegar.
- 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 Beat at medium speed 2 minutes or until well blended.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.