

SALADS, SALAD DRESSINGS, AND RELISHES No.M 069 00
VINEGAR AND OIL DRESSING

Yield 100

Portion 1 Tablespoon

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

Ingredient

VINEGAR,DISTILLED
 WATER
 SALT
 GARLIC POWDER
 PEPPER,BLACK,GROUND
 OREGANO,CRUSHED
 OIL,SALAD

Weight

1-1/8 lbs
 1-1/8 lbs
 1 oz
 1/4 oz
 1/8 oz
 1/8 oz
 1 lbs

Measure

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

Issue

Method

- 1 Combine vinegar, water, salt, garlic powder, pepper, and oregano in mixer bowl.
- 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 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.