

Clear Dressing

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Vegetable stock, non-MSG		1 ¾ cups		3 ¾ cups	1. Dissolve cornstarch in vegetable stock in pot. 2. Bring to boil. 3. Remove from heat and allow to cool. 4. Use a wire whip to stir mixture, while adding oil slowly. 5. Add white vinegar, sugar, pepper, and granulated garlic and stir to blend. 6. Chill. Refrigerate until service. Stir or shake well before serving.
Cornstarch		3 Tbsp 1 tsp		¼ cup 2 ¾ Tbsp	
Vegetable oil		1 ¾ cups		3 ¾ cups	
White vinegar		1 ¾ cups		3 ¾ cups	
Sugar	10 oz	1 ¼ cups	1 lb 4 oz	2 ½ cups	
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	
Granulated garlic		2 tsp		1 Tbsp 1 tsp	

SERVING:	YIELD:	VOLUME:
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2 Tbsp (1 oz ladle).

50 Servings: about 3 lb 3 oz

50 Servings: about 1 quart 2 ½ cups

100 Servings: about 6 lb 6 oz

100 Servings: about 3 quarts 1 cup

Tested 2004

Special Tips:

- 1) Add imitation bacon bits and serve dressing hot over spinach or lettuce.
- 2) This works well as a marinade for steamed or canned vegetables.
- 3) This dressing may be used as a substitute for cole slaw dressing.

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Nutrients Per Serving					
Calories	91	Saturated Fat	1.02 g	Iron	0.05 mg
Protein	0.06 g	Cholesterol	0 mg	Calcium	2 mg
Carbohydrate	6.98 g	Vitamin A	49 IU	Sodium	3 mg
Total Fat	7.29 g	Vitamin C	0.4 mg	Dietary Fiber	0.0 g