

French Dressing

Ingredients	1 Quart		1 Gallon		Directions
	Weight	Measure	Weight	Measure	
Sugar		2 Tbsp	4 oz	½ cup	1. Combine sugar, salt, dry mustard, and paprika in a mixer.
Salt		1 tsp		1 Tbsp 1 tsp	
Dry mustard		1 ½ tsp		2 Tbsp	2. Add onions.
Paprika		1 ½ tsp		2 Tbsp	
Dehydrated onions		2 Tbsp		½ cup	3. Add oil, lemon juice, vinegar, and catsup. Blend in mixer for 3 minutes at medium speed.
Vegetable oil		2 ¼ cups		2 qt 1 cup	
Frozen lemon juice concentrate, reconstituted		½ cup		2 cups	4. Cover. Refrigerate until service. For best results, refrigerate overnight to develop flavor.
White vinegar		½ cup 2 Tbsp		2 ½ cups	
Catsup	5 oz	½ cup	1 lb 4 oz	2 cups	5. Stir or shake well before serving.
					6. Portion with 1 oz ladle (2 Tbsp.)

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

1 Quart: about 32 1 oz servings

1 Quart: about 1 quart

1 Gallon: about 128 1 oz servings

1 Gallon: about 1 gallon

Tested 2004

Variation:

A. Honey French Dressing

Quart: In step 1, omit sugar. Use 2 Tbsp honey. Continue with steps 2-5.

Gallon: In step 1, omit sugar. Use ½ cup 1 Tbsp honey. Continue with steps 2-5.

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Nutrients Per Serving			
Calories	146	Saturated Fat	2.14 g
Protein	0.16 g	Cholesterol	0 mg
Carbohydrate	2.84 g	Vitamin A	105 IU
Total Fat	15.37 g	Vitamin C	2.2 mg
		Iron	0.06 mg
		Calcium	2 mg
		Sodium	125 mg
		Dietary Fiber	0.1 g