



## Recipe Production

**Recipe Number:** DR007

**Recipe Name:** DRESSING ITALIAN

**Hot:** No

**Recipe Source:** Boulder Valley School District

**HACCP Process Category:**

No Cook

**Serving Description:** 1 GALLON

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
2	1/2 GALLON				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1063	SPICE GARLIC POWDER BULK 25 LB	9 1/3	Gram			(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	2	Pound	11	Ounce	(Unassigned)
1027	SUGAR BRN LGT 16/2 LB	5	Ounce			(Unassigned)
1049	SPICE OREGANO BULK 5 LB	9 1/3	Gram			(Unassigned)
1022	SPICE PEPPER BLK 18OZ	9 1/3	Gram			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Ounce	14 1/8	Gram	(Unassigned)
1016	SPICE BASIL LEAVES BULK 5 LB	9 1/3	Gram			(Unassigned)
1020	SPICE PARSLEY FLAKE BULK 5 LB	9 1/3	Gram			(Unassigned)
1023	SPICE CELERY SEED 16 OZ	1/3	tsp			(Unassigned)
1005	MUSTARD YELL 4/1 GAL	1	Ounce	14 1/8	Gram	(Unassigned)
1030	VINEGAR WHITE WINE 4/1 GAL	15	Ounce			(Unassigned)
1031	VINEGAR RED WINE 1 GAL	7	Ounce			(Unassigned)

Cooking Instructions						
<b>Cooking Temperature:</b>	0	<b>Cooking Times:</b>	<b>Hours:</b>	0	<b>Minutes:</b>	0
Pre-Preparation Instructions						

- | Preparation Instructions   |
|--|
| <ol style="list-style-type: none"> <li>1. Combine mustard and vinegar.</li> <li>2. Burr mix.</li> <li>3. Slowly drizzle in oil</li> <li>4. Mix in herbs</li> </ol> |

Serving Instructions



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	11,778.1939	556.2964	5,889.0970		
Saturated Fat	g	168.6094	7.9636	84.3047	12.88	
Sodium	mg	18,932.1580	894.1856	9,466.0790		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	1,224.4489	57.8320	612.2244	93.56	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	190.6839	9.0062	95.3420	6.48	
Total Dietary Fiber	g	11.0859	0.5236	5.5430		
Protein	g	4.9290	0.2328	2.4645	0.17	
Vitamin A (RE)	RE	154.0660	7.2767	77.0330		
Vitamin A (IU)	IU	1,064.1878	50.2627	532.0939		
Vitamin C	mg	8.0180	0.3787	4.0090		
Calcium	mg	560.9277	26.4932	280.4638		
Iron	mg	18.7017	0.8833	9.3508		
Moisture	g	408.1532	19.2775	204.0766		*
Ash	g	45.8851	2.1672	22.9426		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
1063	SPICE GARLIC POWDER BULK 25	1.00	(Unassigned)			LB	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.13	CONTAINER (	/
1027	SUGAR BRN LGT 16/2 LB	1.00	(Unassigned)	0	0.16	BAG (2 LB)	/
1049	SPICE OREGANO BULK 5 LB	1.00	(Unassigned)	0	0.02	LB	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.33	OZ	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.03	BOX (3 LB)	/
1016	SPICE BASIL LEAVES BULK 5 LB	1.00	(Unassigned)	0	0.02	LB	/
1020	SPICE PARSLEY FLAKE BULK 5 L	1.00	(Unassigned)	0	0.02	LB	/
1023	SPICE CELERY SEED 16 OZ	1.00	(Unassigned)	0	0.03	OZ	/
1005	MUSTARD YELL 4/1 GAL	1.00	(Unassigned)	0	0.01	GAL	/
1030	VINEGAR WHITE WINE 4/1 GAL	1.00	(Unassigned)	0	0.11	GAL	/
1031	VINEGAR RED WINE 1 GAL	1.00	(Unassigned)	0	0.05	GAL	/

**REPORT CRITERIA:**

Sections Filter(s):

Criteria Filter(s):

Report Comments Section: