Kirk's Two-Second Vinaigrette

BY CHEF KIRK H. CONRAD, CHEF IN RESIDENCE, PROJECT BREAD'S CHEFS IN SCHOOLS INITIATIVE

Kirk says he can make this reliable salad dressing in two seconds, but it might take the uninitiated a couple of minutes.

- 2¹/₃ cups vinegar (cider, balsamic, red wine, or even white)
- 4½ cups vegetable or olive oil1 teaspoon granulated garlic
 - 1 teaspoon onion powder
- 1/2 teaspoon salt
- ¹/₂ teaspoon ground pepper

YIELD: 100 SERVINGS (K−5) ★ SERVING SIZE: 1 TABLESPOON

Mix all ingredients in a large bowl, preferably with a whisk.

Pour the dressing over salads that are assembled in hotel pans.

Store in an airtight container in the refrigerator. It will keep for up to 3 months.

NUTRITIONAL INFORMATION

CALORIES: 87; SODIUM: 12.26 MG; SATURATED FAT: 15.48%

USDA REQUIREMENTS MET

N/A

