



Recipe Production

Recipe Number: FR002

Recipe Name: VEGAN RANCH DRESSING

Hot: No

Recipe Source: Danone North America FRESH

HACCP Process Category:

Same Day

Serving Description: 2 tbsp or 1 oz

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
128	2 TBSP				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
7313	SOYMILK BULK PLAIN 12/32 OZ	1	Pint			(Unassigned)
1028	VINEGAR APPLE CIDER 4/1 GAL	8	Tbsp			(Unassigned)
8001	BEAN LIQUID	1	Quart	1	Pint	(Unassigned)
1320	OIL SUNFLOWER	2	Quart			(Unassigned)
2570	GARLIC WHOLE PEELED 5 LB	4	Ounce			(Unassigned)
1020	SPICE PARSLEY FLAKE BULK 5 LB	8	Tbsp			(Unassigned)
1127	SPICE CHIVES DRIED 1 OZ BAG	8	Tbsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp			(Unassigned)
1105	SPICE PEPPER BLK TBL ORG 80 OZ	1 1/2	tsp			(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Sourced by Danone North America
Whole roasted and minced garlic yields 50%

Preparation Instructions

1. Cut garlic in half across the equator. Wrap in foil and roast in a 350 oven for an hour until soft. Allow to cool before use.
2. In a blender, add soy milk and half of the apple cider vinegar. Allow to sit at room temperature for 5 - 10 minutes. This will become the "buttermilk" for the dressing.
3. In a separate bowl, add the garbanzo bean liquid, the other half of the apple cider vinegar, salt and pepper. Slowly drizzle in the oil and whip with an immersion blender until it thickens.
4. Remove garlic cloves from peel and mince.
5. In a clean bowl, combine all ingredients and mix well.
6. Refrigerate until ready to use.

Serving Instructions



Recipe Production

Recipe Number: FR002

Recipe Name: VEGAN RANCH DRESSING

Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	18,272.7519	469.1191	142.7559		
Saturated Fat	g	181.9839	4.6721	1.4217	8.96	
Sodium	mg	7,840.0703	201.2793	61.2505		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	1,780.5762	45.7130	13.9108	87.70	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	563.4914	14.4666	4.4023	12.34	
Total Dietary Fiber	g	214.2978	5.5017	1.6742		
Protein	g	189.7157	4.8706	1.4822	4.15	
Vitamin A (RE)	RE	54,840.8396	1,407.9371	428.4441		
Vitamin A (IU)	IU	547,418.8911	14,053.9673	4,276.7101		
Vitamin C	mg	5,308.9784	136.2982	41.4764		
Calcium	mg	7,335.3484	188.3215	57.3074		
Iron	mg	165.4257	4.2470	1.2924		
Moisture	g	2,047.5010	52.5658	15.9961		*
Ash	g	96.3302	2.4731	0.7526		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
7313	SOYMILK BULK PLAIN 12/32 OZ	1.00	(Unassigned)	0	0.50	QUART	/
1028	VINEGAR APPLE CIDER 4/1 GAL	1.00	(Unassigned)	0	0.03	GAL	/
8001	BEAN LIQUID	1.00	(Unassigned)	50	0.16	1	/
1320	OIL SUNFLOWER	1.00	(Unassigned)			JIB (35 LB)	/
2570	GARLIC WHOLE PEELED 5 LB	1.00	(Unassigned)	0	0.25	LB	/
1020	SPICE PARSLEY FLAKE BULK 5 L	1.00	(Unassigned)	0	0.02	LB	/
1127	SPICE CHIVES DRIED 1 OZ BAG	1.00	(Unassigned)			OUNCE	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/
1105	SPICE PEPPER BLK TBL ORG 80	1.00	(Unassigned)	0	0.11	OZ	/

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

Report Comments Section: