

Submarine Sandwich Dressing

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Cornstarch		1 Tbsp		2 Tbsp	<ol style="list-style-type: none"> In a pot, dissolve cornstarch in cold water. Add carrots, onions, and celery leaf (optional). Heat to a boil, stirring continuously. Simmer for 3 minutes until thickened. Turn off heat and let set for 5 minutes. Add sugar, pepper, parsley, oregano, basil, granulated garlic, and vinegar. Whisk to combine. Slowly whisk oil into dressing. CCP: Refrigerate within 1 hour. Hold at 40° F or colder. Chill overnight to develop flavor. Refrigerate until ready to serve. Portion with 1 oz ladle (2 Tbsp).
Water, cold		1 cup		2 cups	
*Fresh carrots, peeled, minced		1/3 cup	2 1/2 oz	2/3 cup	
*Fresh onions, chopped		1/4 cup	2 1/2 oz	1/4 cup 3 Tbsp	
OR		OR		OR	
Dehydrated onions		2 Tbsp		1/4 cup	
Celery leaf, minced (optional)		1/4 cup		1/2 cup	
Sugar		1 Tbsp		2 Tbsp	
Ground black or white pepper		1/2 tsp		1 tsp	
Dried parsley		1 Tbsp		2 Tbsp	
Dried oregano		1/2 tsp		1 tsp	
Dried basil		1 1/2 tsp		1 Tbsp	
Granulated garlic		1 Tbsp		2 Tbsp	
Cider vinegar		3/4 cup		1 1/2 cups	
Vegetable oil		1 1/2 cups		3 cups	

Submarine Sandwich Dressing

* See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	25 Servings	50 Servings
Carrots	2 oz	4 oz
Mature onions	2 oz	4 oz

SERVING:	YIELD:	VOLUME:
2 tablespoons (1 oz ladle).	25 Servings: 1 lb 13 oz	25 Servings: 3 cups 2 Tablespoons
	50 Servings: 3 lb 10 oz	50 Servings: 1 quart 2 ¼ cups
Edited 2014		

Special Tip:
Add imitation bacon bits and serve dressing hot over spinach or lettuce.

Nutrients Per Serving					
Calories	123	Saturated Fat	1.82 g	Iron	0.16 mg
Protein	0.12 g	Cholesterol	0 mg	Calcium	5 mg
Carbohydrate	1.85 g	Vitamin A	336 IU	Sodium	2 mg
Total Fat	13.10 g	Vitamin C	0.3 mg	Dietary Fiber	0.2 g