

French Dressing

Ingredients	Pint		Quart		Directions
	Weight	Measure	Weight	Measure	
Sugar		1 Tbsp		2 Tbsp	1. Mix together the sugar, salt, dry mustard, and paprika.
Salt		½ tsp		1 tsp	
Dry mustard		¾ tsp		1 ½ tsp	
Paprika		¾ tsp		1 ½ tsp	
Dehydrated onions		1 ½ tsp		1 Tbsp	
Vegetable oil		1 cup 2 Tbsp		2 ¼ cups	2. Add onions, oil, lemon juice, vinegar, and catsup. Blend in mixer for 3 minutes at medium speed.
Lemon juice		¼ cup		½ cup	
White vinegar		¼ cup 1 Tbsp		½ cup 2 Tbsp	3. CCP: Refrigerate within 1 hour. Hold at 40° F or colder. Cover. Refrigerate until ready to serve. For best results, refrigerate overnight to develop flavor. 4. Stir or shake well before serving. Portion with 1 oz ladle (2 Tbsp).
Catsup	2 ½ oz	¼ cup	5 oz	½ cup	

SERVING:	YIELD:	VOLUME:
2 tablespoons (1 oz ladle).	1 Pint	1 Pint
	16 1 oz servings	
	1 Quart	1 Quart
	32 1 oz servings	
	Edited 2014	

Variation:
A. Honey French Dressing

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

French Dressing

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

Nutrients Per Serving					
Calories	146	Saturated Fat	2.14 g	Iron	0.06 mg
Protein	0.14 g	Cholesterol	0 mg	Calcium	2 mg
Carbohydrate	1.73 g	Vitamin A	105 IU	Sodium	125 mg
Total Fat	15.37 g	Vitamin C	2.1 mg	Dietary Fiber	0.1 g