

# Italian Dressing

Ingredients	Pint		Quart		Directions
	Weight	Measure	Weight	Measure	
Chicken or vegetable stock, non-MSG		¾ cup		1 ½ cups	<ol style="list-style-type: none"> <li>1. Measure chicken or vegetable stock into pot. Add carrots, onions, celery leaf (optional), and cornstarch.</li> <li>2. Heat to a boil, stirring constantly. Boil for 3 minutes or until thickened.  CCP: Heat to 165° F or higher.</li> <li>3. Turn off heat and let stand for 5 minutes.</li> <li>4. Whisk sugar, white pepper, parsley, oregano, basil, garlic, and vinegar into the thickened stock mixture.</li> <li>5. Slowly whisk oil into dressing mixture.</li> <li>6. CCP: Refrigerate within 1 hour. Hold at 40° F or colder.  Refrigerate until ready to serve.  For best results, refrigerate overnight to develop flavors.</li> <li>7. Portion with 1 oz ladle (2 Tbsp).</li> </ol>
*Fresh carrots, minced		2 Tbsp		¼ cup	
*Fresh onions, minced		2 Tbsp		¼ cup	
Celery leaf (optional)		2 Tbsp		¼ cup	
Cornstarch		1 ½ tsp		1 Tbsp	
Sugar		1 ½ tsp		1 Tbsp	
Ground black or white pepper		¼ tsp		½ tsp	
Dried parsley		1 ½ tsp		1 Tbsp	
Dried oregano		¼ tsp		½ tsp	
Dried basil		¾ tsp		1 ½ tsp	
Granulated garlic		1 ½ tsp		1 Tbsp	
Cider vinegar		¼ cup 2 Tbsp		¾ cup	
Vegetable oil		¾ cup		1 ½ cups	

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\* See Marketing Guide

### Marketing Guide for Selected Items

Food as Purchased for	Pint	Quart
Carrots	1 oz	1 oz
Mature onions	1 oz	1 oz

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

### Nutrients Per Serving

<b>Calories</b>	97	<b>Saturated Fat</b>	1.43 g	<b>Iron</b>	0.13 mg
<b>Protein</b>	0.15 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	4 mg
<b>Carbohydrate</b>	1.61 g	<b>Vitamin A</b>	313 IU	<b>Sodium</b>	8 mg
<b>Total Fat</b>	10.25 g	<b>Vitamin C</b>	0.3 mg	<b>Dietary Fiber</b>	0.1 g