

Ranch Dressing

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Buttermilk		1 ½ cups 2 Tbsp		3 ¼ cups	1. Combine buttermilk and lemon juice in a mixing bowl. Allow mixture to rest for 10 minutes. 2. Using a paddle attachment, blend in the yogurt and sour cream. Let mixture rest for 5 more minutes. 3. Add salad dressing or mayonnaise, onion powder, granulated garlic, pepper, chives, parsley, and salt. Mix on low speed for 2-3 minutes until blended. 4. CCP: Refrigerate within 1 hour. Hold at 40° F or colder. Chill at least 12 hours before serving to allow to thicken. Refrigerate until service. 5. Portion with 1 oz ladle (2 Tbsp).
Lemon juice		2 tsp		1 Tbsp 1 tsp	
Lowfat plain yogurt	5 oz	½ cup 2 Tbsp	10 oz	1 ¼ cups	
Lowfat sour cream	2 oz	¼ cup	4 oz	½ cup	
Reduced calorie salad dressing	6 ½ oz	¾ cup 1 Tbsp	13 oz	1 ⅔ cups	
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Lowfat mayonnaise	6 ½ oz	¾ cup 1 Tbsp	13 oz	1 ⅔ cups	
Onion powder		1 Tbsp		2 Tbsp	
Granulated garlic		1 Tbsp		2 Tbsp	
Ground black or white pepper		¼ tsp		½ tsp	
Dried chives		½ tsp		1 tsp	
Dried parsley		1 ½ tsp		1 Tbsp	
Salt		1 tsp		2 tsp	

SERVING:	YIELD:	VOLUME:
2 tablespoons (1 oz ladle).	25 Servings: 1 lb 10 oz	25 Servings: 3 cups 2 Tablespoons
	50 Servings: 3 lb 5 oz	50 Servings: 1 quart 2 ¼ cups
	Edited 2014	

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Special Tip:

For an excellent vegetable dip, add additional reduced calorie salad dressing or lowfat mayonaise. For 25 servings, add 4 oz. For 50 servings, add 8 oz.

Nutrients Per Serving			
Calories	35	Saturated Fat	0.52 g
Protein	1.05 g	Cholesterol	5 mg
Carbohydrate	3.50 g	Vitamin A	26 IU
Total Fat	1.88 g	Vitamin C	0.5 mg
		Iron	0.10 mg
		Calcium	35 mg
		Sodium	181 mg
		Dietary Fiber	0.4 g