

# Clear Dressing

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Vegetable stock, non-MSG		1 ¾ cups		3 ½ cups	1. Dissolve cornstarch in vegetable stock in pot.
Cornstarch		3 Tbsp 1 tsp		¼ cup 2 ⅔ Tbsp	2. Bring to boil.
					3. Remove from heat and allow to cool.
Vegetable oil		1 ¾ cups		3 ½ cups	4. Use a wire whip to stir mixture, while adding oil slowly.
White vinegar		1 ¾ cups		3 ½ cups	5. Add white vinegar, sugar, pepper, and granulated garlic and stir to blend.
Sugar	10 oz	1 ¼ cups	1 lb 4 oz	2 ½ cups	
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	
Granulated garlic		2 tsp		1 Tbsp 1 tsp	
					6. Chill. Refrigerate until service. Stir or shake well before serving.

SERVING:	YIELD:	VOLUME:
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2 Tbsp (1 oz ladle).

**50 Servings:** about 3 lb 3 oz

**50 Servings:** about 1 quart 2 ½ cups

**100 Servings:** about 6 lb 6 oz

**100 Servings:** about 3 quarts 1 cup

Tested 2004

## Special Tips:

- 1) Add imitation bacon bits and serve dressing hot over spinach or lettuce.
- 2) This works well as a marinade for steamed or canned vegetables.
- 3) This dressing may be used as a substitute for cole slaw dressing.

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Nutrients Per Serving					
Calories	91	Saturated Fat	1.02 g	Iron	0.05 mg
Protein	0.06 g	Cholesterol	0 mg	Calcium	2 mg
Carbohydrate	6.98 g	Vitamin A	49 IU	Sodium	3 mg
Total Fat	7.29 g	Vitamin C	0.4 mg	Dietary Fiber	0.0 g