

Ranch Dressing

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Buttermilk		3 ¼ cups		1 qt 2 ½ cups	1. Combine buttermilk and lemon juice in a mixing bowl. Allow mixture to rest for 10 minutes.
Lemon juice		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Lowfat plain yogurt	10 oz	1 ¼ cups	1 lb 4 oz	2 ½ cups	2. Using a paddle attachment, blend in the yogurt and sour cream. Let mixture rest for 5 more minutes.
Light sour cream	4 oz	½ cup	8 oz	1 cup	
Reduced calorie salad dressing	13 oz	1 ¾ cups	1 lb 10 oz	3 ¾ cups	3. Add rest of ingredients to mixture in mixing bowl. Mix for 2-3 minutes on low speed until blended.
OR Lowfat mayonnaise	OR 13 oz	OR 1 ¾ cups	OR 1 lb 10 oz	OR 3 ¾ cups	
Onion powder		2 Tbsp		¼ cup	4. Chill at least 12 hours before serving to allow to thicken. Refrigerate until service.
Granulated garlic		2 Tbsp		¼ cup	
Ground black or white pepper		½ tsp		1 tsp	
Dried chives		1 tsp		2 tsp	
Dried parsley		1 Tbsp		2 Tbsp	
Salt		2 tsp		1 Tbsp 1 tsp	

SERVING:

2 Tbsp (1 oz ladle).

YIELD:
50 Servings: about 3 lb 5 oz

VOLUME:
50 Servings: about 1 quart 2 ¼ cups

100 Servings: about 6 lb 10 oz

100 Servings: about 3 quarts ½ cup

Tested 2004

Special Tip:

Add an additional 8 oz of reduced calorie salad dressing or lowfat mayonnaise per 50 servings for an excellent vegetable dip.

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Nutrients Per Serving					
Calories	35	Saturated Fat	0.52 g	Iron	0.10 mg
Protein	1.05 g	Cholesterol	5 mg	Calcium	35 mg
Carbohydrate	3.50 g	Vitamin A	26 IU	Sodium	181 mg
Total Fat	1.88 g	Vitamin C	0.5 mg	Dietary Fiber	0.1 g