

New Italian Dressing

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken or vegetable stock, non-MSG		1 ½ cups		3 cups	1. Measure chicken or vegetable stock into pot. Add carrots, onions, celery leaves (optional), and cornstarch.
*Fresh carrots, minced	1 oz	¼ cup	2 oz	½ cup	
*Fresh onions, minced	1 oz	3 Tbsp	2 oz	¼ cup 2 Tbsp	2. Heat to a boil, stirring constantly. Boil for 3 minutes or until thickened.
Fresh celery leaves, minced (optional)		¼ cup		½ cup	
Cornstarch		1 Tbsp		2 Tbsp	3. Turn off heat and let stand for 5 minutes.
Sugar		1 Tbsp		2 Tbsp	
Ground black or white pepper		½ tsp		1 tsp	4. Add sugar, pepper, parsley, oregano, basil, granulated garlic, and vinegar to the thickened stock mixture using a wire whip.
Dried parsley		1 Tbsp		2 Tbsp	
Dried oregano		½ tsp		1 tsp	5. Slowly add oil to dressing mixture using wire whip.
Dried basil		1 ½ tsp		1 Tbsp	
Granulated garlic		1 Tbsp		2 Tbsp	6. For best results, refrigerate overnight to thicken and develop flavors. Refrigerate until service.
Cider vinegar		¾ cup		1 ½ cups	
Vegetable oil		1 ½ cups		3 cups	

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Carrots	2 oz	4 oz
Mature onions	2 oz	4 oz

SERVING:	YIELD:	VOLUME:
2 Tbsp (1 oz ladle).	50 Servings: about 1 lb 15 oz	50 Servings: about 3 ¾ cups

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100 Servings: about 3 lb 14 oz

100 Servings: about 1 quart 3 ½ cups

Tested 2004

Special Tip:
Add imitation bacon bits and serve dressing hot over spinach or lettuce.

Nutrients Per Serving					
Calories	62	Saturated Fat	0.92 g	Iron	0.08 mg
Protein	0.08 g	Cholesterol	0 mg	Calcium	2 mg
Carbohydrate	0.95 g	Vitamin A	169 IU	Sodium	4 mg
Total Fat	6.56 g	Vitamin C	0.2 mg	Dietary Fiber	0.1 g