

Italian Dressing

Ingredients	1 Quart		1 Gallon		Directions
	Weight	Measure	Weight	Measure	
Vegetable oil		3 cups		3 qt	1. Combine all ingredients in mixer bowl.
Frozen lemon juice concentrate, reconstituted		½ cup		2 cups	
White vinegar		½ cup		2 cups	
Sugar		1 Tbsp		¼ cup	
Salt		1 ½ tsp		2 Tbsp	
Granulated garlic		¾ tsp		1 Tbsp	
Dehydrated onions		¼ cup		1 cup	
†Seasonings					
Dried basil		1 tsp		1 Tbsp 1 tsp	2. Blend for 3 minutes at medium speed.
Dried oregano		1 tsp		1 Tbsp 1 tsp	
Dried marjoram		¾ tsp		1 Tbsp	
Dried thyme		¼ tsp		1 tsp	
					3. Cover. Refrigerate until service. For best results, refrigerate overnight to develop flavor.
					4. Stir or shake well before serving.

†Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 1 qt, use 1 Tbsp Italian Seasoning Mix. For 1 gal, use ¼ cup Italian Seasoning Mix.

SERVING:	YIELD:	VOLUME:
2 Tbsp (1 oz ladle).	1 Quart: about 32 1 oz servings	1 Quart: about 1 quart
	1 Gallon: about 128 1 oz servings	1 Gallon: about 1 gallon

Tested 2004

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Nutrients Per Serving					
Calories	186	Saturated Fat	2.85 g	Iron	0.08 mg
Protein	0.10 g	Cholesterol	0 mg	Calcium	4 mg
Carbohydrate	1.47 g	Vitamin A	10 IU	Sodium	327 mg
Total Fat	20.46 g	Vitamin C	1.8 mg	Dietary Fiber	0.1 g