



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Sriracha Ranch

Yield: 1-1/4 quarts

| Ingredients (in order): | Quantity | | Procedure |
|-----------------------------|-----------|--------|--|
| | Single | Double | |
| Sriracha hot sauce | 1/2 cup | N/A | 1. Mix all of the ingredients together and blend well. |
| Chopped cilantro leaves | 1/2 cup | | 2. Add the salt and pepper as needed for the desired flavor. |
| Ranch Dressing, buttermilk | 1 quart | | 3. Place the dressing in a clean storage container, label, and date and refrigerate. |
| Lime juice , fresh squeezed | 4 tbs. | | |
| Kosher salt | As needed | | |
| Black pepper, ground | As needed | | |