



VENTURA FOODS, LLC

# PERATOR SUPPORT SERVICES

Culinary & Product Development

**Name: Herbed Vinaigrette**

**Yield 3/4 gallon**

Ingredients:	Quantity		Procedure
	Single	Double	
Golden Italian Vinaigrette, CGS	1/4 gal.		1. In a blender place the herbs, garlic and shallots along with 1 cup of golden Italian and puree the Items together.
Mediterranean Feta Vinaigrette, CGR	1/4 gal.		2. In a clean bowl mix all of the ingredients together and combine well.
Garlic, fresh peeled	1/2 cup		3. Place the completed vinaigrette in a clean storage container and hold for service.
Shallot, fresh peeled	1/2 cup		
Basil, fresh	1/4 cup		
Italian parsley, fresh	1/4 cup		
Cilantro, fresh	1/4 cup		
Mint, fresh	1/4 cup		