

Italian Dressing

Salads, E-15

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	
Dried basil		1 tsp		1 Tbsp 1 tsp	
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 over night to develop flavor.
4. Stir or shake well before serving.

Notes

†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.

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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

Nutrients Per Serving

Calories	186	Saturated Fat	3 g	Iron	
Protein		Cholesterol		Calcium	4 mg
Carbohydrate	1 g	Vitamin A	10 IU	Sodium	327 mg
Total Fat	20 g	Vitamin C	2 mg	Dietary Fiber	