French Dressing

Ingredients	1 Pint		1 Quart		Directions
	Weight	Measure	Weight	Measure	
Sugar		1 Tbsp		2 Tbsp	**1.** Mix together the sugar, salt, dry mustard, and paprika.
Salt		½ tsp		1 tsp	
Dry mustard		¾ tsp		1 ½ tsp	
Paprika		¾ tsp		1 ½ tsp	
Dehydrated onions		1 ½ tsp		1 Tbsp	**2.** Add onions, oil, lemon juice, vinegar, and catsup. Blend in mixer for 3 minutes at medium speed.
Vegetable oil		1 cup 2 Tbsp		2 ¼ cups	
Lemon juice		¼ cup		½ cup	
White vinegar		¼ cup 1 Tbsp		½ cup 2 Tbsp	
Catsup	2 ½ oz	¼ cup	5 oz	½ cup	
					3. CCP: Refrigerate within 1 hour. Hold at 40° F or colder.
					4. Stir or shake well before serving.

Notes

Variation:
A. Honey French Dressing
Pint: In step 1, omit sugar. Use 1 Tbsp honey. Continue with steps 2-5.
Quart: In step 1, omit sugar. Use 2
Tbsp honey. Continue with steps 2-5.

Serving	Yield	Volume
2 tablespoons (1 oz ladle).	**1 Pint:** 16 1 oz servings **1 Quart:** 32 1 oz servings	

Nutrients Per Serving

Calories	146	Saturated Fat	2 g	Iron	
Protein		Cholesterol		Calcium	2 mg
Carbohydrate	2 g	Vitamin A	105 IU	Sodium	125 mg
Total Fat	15 g	Vitamin C	2 mg	Dietary Fiber	