

SALADS, SALAD DRESSINGS, AND RELISHES No.M 054 00
TOMATO FRENCH DRESSING

Yield 100

Portion 1 Tablespoon

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
29 cal	2 g	0 g	2 g	0 mg	53 mg	2 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
SOUP,CONDENSED,TOMATO	2-1/8 lbs	3-3/4 cup	
VINEGAR,DISTILLED	12-1/2 oz	1-1/2 cup	
SUGAR,GRANULATED	1-3/4 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,GRATED	1-3/8 oz	1/4 cup 1/3 tbsp	1-5/8 oz
WORCESTERSHIRE SAUCE	3/4 oz	1 tbsp	
MUSTARD,DRY	3/8 oz	1 tbsp	
GARLIC POWDER	1/8 oz	1/8 tsp	
OIL,SALAD	7-2/3 oz	1 cup	

Method

- 1 Combine soup, vinegar, sugar, onions, Worcestershire sauce, mustard, and garlic powder in mixer bowl.
- 2 Using a wire whip, beat at medium speed about 2 minutes or until well blended.
- 3 Add salad oil or olive oil gradually while mixing at low speed for 3 minutes.
- 4 Beat at medium speed 2 minutes or until well blended.
- 5 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 6 Whip or stir well before using.