

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 010 00**  
**HONEY MUSTARD DRESSING**

**Yield** 100

**Portion** 1 Tablespoon

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
27 cal	7 g	0 g	0 g	0 mg	36 mg	4 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
WATER	1-7/8 lbs	3-1/2 cup	
HONEY	1-2/3 lbs	2-1/4 cup	
VINEGAR,DISTILLED	6-1/4 oz	3/4 cup	
GARLIC POWDER	1/3 oz	1 tbsp	
MUSTARD,DRY	2 oz	1/4 cup 1-1/3 tbsp	
ONION POWDER	1/2 oz	2 tbsp	
SALT	1/3 oz	1/4 tsp	

**Method**

- 1 Combine water, honey, and vinegar in mixer bowl.
- 2 Add garlic powder, mustard, onion powder, and salt to mixture.
- 3 Using a wire whip, mix at medium speed 3 minutes or until well blended.
- 4 Cover; refrigerate at 41 F. or lower until ready to serve.
- 5 Whip or stir well before serving.