

SALADS, SALAD DRESSINGS, AND RELISHES No.M 061 00
TANGY SALAD DRESSING

Yield 100

Portion 1 Tablespoon

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
41 cal	2 g	0 g	4 g	0 mg	167 mg	2 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CATSUP	14-7/8 oz	1-3/4 cup	
MUSTARD, DRY	3/8 oz	1 tbsp	
SALT	1 oz	1 tbsp	
PEPPER, BLACK, GROUND	1/8 oz	1/4 tsp	
WORCESTERSHIRE SAUCE	2-1/8 oz	1/4 cup 1/3 tbsp	
VINEGAR, DISTILLED	14-5/8 oz	1-3/4 cup	
SUGAR, GRANULATED	3/4 oz	1 tbsp	
OIL, SALAD	13-1/2 oz	1-3/4 cup	
PARSLEY, FRESH, BUNCH, CHOPPED	1/4 oz	2 tbsp	1/4 oz
PEPPERS, GREEN, FRESH, CHOPPED	6-5/8 oz	1-1/4 cup	8 oz

Method

- 1 Combine catsup, mustard, salt, pepper, vinegar, sugar, and Worcestershire sauce in mixer bowl. Beat at medium speed about 2 minutes or until blended.
- 2 Add salad oil or olive oil while mixing at medium speed for 3 minutes or until well blended.
- 3 Add parsley and peppers; mix at medium speed 1 minute or until blended.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 5 Whip or stir well before using.