

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 069 00**  
**VINEGAR AND OIL 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>
40 cal	0 g	0 g	4 g	0 mg	117 mg	1 mg

**Ingredient**

VINEGAR,DISTILLED  
 WATER  
 SALT  
 GARLIC POWDER  
 PEPPER,BLACK,GROUND  
 OREGANO,CRUSHED  
 OIL,SALAD

**Weight**

1-1/8 lbs  
 1-1/8 lbs  
 1 oz  
 1/4 oz  
 1/8 oz  
 1/8 oz  
 1 lbs

**Measure**

2-1/4 cup  
 2-1/4 cup  
 1 tbsp  
 1/3 tsp  
 1/4 tsp  
 1 tbsp  
 2 cup

**Issue**

**Method**

- 1 Combine vinegar, water, salt, garlic powder, pepper, and oregano 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 3 minutes.
- 4 Mix at medium speed 1 minute 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.