



Recipe Name	Homemade Ranch Dressing	Total Yield	120 Ounces	Prep Time	5 minutes
Recipe Code	Condiment	Servings	120	Cook Time	-
Menu Type	Condiment	Portion Size	1 Ounce	Crediting	-

INGREDIENTS		WEIGHTS	MEASURE	DIRECTIONS
Yogurt, Greek, Plain, Low fat		4 lbs	8 Cups	1. Place yogurt, mayonnaise, white vinegar, black pepper, garlic powder, onion powder and parsley flakes in a large, deep, bowl or container. 2. Using an immersion blender or stiff whisk, combine until smooth. 3. For best results, prepare one day in advance of service, and store in refrigerator at 41°F or colder overnight. 4. Serve 1 oz (2 Tbsp) of yogurt ranch with salads and vegetables. <i>Ranch may be stored in refrigerator for up to 7 days.</i>
Dressing, Mayonnaise, Regular		1 quart + 1 pint	6 Cups	
Vinegar, distilled			½ cup	
Spice, Black Pepper			1 Tbsp	
Spice, Garlic Powder			1 Tbsp	
Spice, Onion Powder			2 tsp	
Spice, Parsley, dried			2 tsp	



Recipe Name	Homemade Ranch Dressing	Total Yield	Approx 2 Cups	Prep Time	5 minutes
Recipe Code	Condiment	Servings	16 Servings	Cook Time	-
Menu Type	Condiment	Portion Size	2 Tbsp	Crediting	-

INGREDIENTS		WEIGHTS	MEASURE		DIRECTIONS
Yogurt, Greek, Plain, Low fat			1 Cup + 2 Tbsp		1. Place yogurt, mayonnaise, white vinegar, black pepper, garlic powder, onion powder and parsley flakes in a large, deep, bowl or container. 2. Using an immersion blender or stiff whisk, combine until smooth. 3. For best results, prepare one day in advance of service, and store in refrigerator at 41°F or colder overnight. 4. Serve 1 oz (2 Tbsp) of yogurt ranch with salads and vegetables. <i>Ranch may be stored in refrigerator for up to 7 days.</i>
Dressing, Mayonnaise, Regular			¾ Cup + 1 Tbsp		
Vinegar, distilled			1 Tbsp + 2 tsp		
Spice, Black Pepper			½ tsp		
Spice, Garlic Powder			½ tsp		
Spice, Onion Powder			¼ tsp		
Spice, Parsley, dried			¼ tsp		