



*Serving
Suggestion*



Creamy Buttermilk Ranch Dressing

Created by Chef Zach Sharlow, Rush-Henrietta School District, Henrietta, NY

Creamy Buttermilk Ranch Dressing

Other

Recipe HACCP Process: #1 No Cook

Ingredients

Yogurt, Greek, plain, nonfat (1 qt)
Buttermilk, low-fat (1 qt)
Mayonnaise, light (1 qt)
Ranch Dressing Seasoning packets,
.4 oz (6 pkgs)

Serving:

2 oz.

Preparation

1. Using a whisk, combine yogurt, buttermilk, and mayonnaise.
2. Add ranch seasoning packets and combine thoroughly.
3. Let stand 1 hour to thicken.
4. Cover, label and date.
5. Hold at 41° or less (CCP).

Yield:

48 Servings

Nutrients Per Serving

Calories: 186 kcal	Total Fat: 14.10 g	Saturated Fat: 1.89 g	Cholesterol: 17.36 mg	Sodium: 434.38 mg	Carbohydrate: 8.75 g
Dietary Fiber: 0.00 g	Protein: 5.23 g	Vitamin A: 34.04 IU	Vitamin C: 0.47 mg	Calcium: 89.96 mg	Iron: 0.07 mg