

BLUE CHEESE DRESSING

11/28/2017

Yield: **Small Batch: 2.54 quarts** **Large Batch: 1.27 gallons**

Shelf Life: **7 days**

Equipment: Liquid measuring cup, large mixing bowl, scale, whisk,
rubber spatula, 1/6 pans with lids

Ingredients (Small Batch)

1.5 quarts

1 lb, 4 oz.

Ranch Dressing
Bleu Cheese Crumbles

Ingredients (Large Batch)

3 quarts

2.5 pounds

Procedure

1. Measure the Ranch Dressing into a large mixing bowl.
2. Weigh out the blue cheese. Break up any large clumps, and add the blue cheese to the Ranch Dressing.
3. Mix well using a whisk, ensuring even distribution of ingredients. There should be some visible pieces of blue cheese, but there cannot be any large chunks.
4. Transfer to 1/6 pans with lids, and store refrigerated **for no less than 8 hours**.
NOTE: Be sure to scrape the sides of the mixing bowl with the spatula.
5. Label, Date, and Rotate.
NOTE: Time must be included on these labels.

****ALLOW TO REST 8 HOURS BEFORE USE****

C: Creamy white with visible blue cheese chunks and specks of herbs
T: #5 on flowability scale
F/A: Blue cheese aroma; Salty ranch dressing with blue cheese finish
HR: 1/6 pan; Refrigerated
SL: 7 days