

RANCH DRESSING

04/04/2012

Yield: 1.5 gallons

Shelf Life: 7 days

Equipment: Scale, mixing bowl, liquid measuring cup, whisk, rubber spatula, 1/6 pans with lids

Ingredients

1 gallon Mayonnaise
1/2 gallon Bulgarian Style Buttermilk - whole fat
2 packets Hidden Valley Seasoning Packet (3.2 wz each)

NOTE: Bulgarian style, whole fat buttermilk is the only product that can be used in this recipe. IT IS NOT ACCEPTABLE TO USE A SUBSTITUTE!

Procedure

1. Measure the mayonnaise and the buttermilk into a mixing bowl.
2. Mix well with a whisk. Make sure the mixture is smooth and that there are **no lumps** of mayonnaise.
3. Sprinkle the seasoning packets evenly over the mixture while mixing with the whisk. **Completely blend** the spice into the wet ingredients.
4. Transfer to 1/6 pans with lids, and store refrigerated.
NOTE: Be sure to scrape the sides of the bowl with the spatula.
5. Label, Date, and Rotate.
NOTE: Be sure to mark the time on the label.

****The dressing must sit for 2 hours before use to allow the herbs and spices to re-hydrate****

C: Creamy white with visible specks of herbs
T: #4 on flowability scale
F/A: Salty ranch dressing profile
HR: 1/6 pan; Refrigerated
SL: 7 days