

# SWEET VINEGAR DRESSING

12/10/2012

**Yield:** 1 quart

**Shelf Life:** 7 days

**Equipment:** Liquid measuring cup, mixing bowl, whisk,  
1/6 pans with lids

## Ingredients

**1 quart** Heinz Distilled White Vinegar  
**1 cup** Granulated Sugar  
**1 tsp.** Kosher Salt

## Procedure

1. Measure all ingredients into a mixing bowl.
2. Blend thoroughly with a whisk until the sugar & salt are fully dissolved.
3. Transfer to 1/6 pans with lids, and store refrigerated.
4. Label, Date, and Rotate.

C: Clear; sugar & salt fully dissolved  
T: #1 on flowability scale  
F/A: Slight sweet, sour  
HR: 1/6 pan; Refrigerated  
SL: 7 days