***NR# 164 Sugar free Raspberry Vinaigrette***

***Serving Size:2 TBSP***

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| **Ingredients** | **25 Servings** | **50 Servings** | **100 Servings** |
| Fresh or frozen Raspberries (thawed if using frozen raspberries) | 3 1/8c | 6 ¼ c | 12 1/2c |
| Water | 1/2c | 1 1/8c | 2 1/8c |
| Erythritol or other sugar substitute | 2 1/8 TBSP | 4 1/8 TBSP | 8 1/3 TBSP |
| Black pepper | ½ tsp | 1 1/8 tsp | 2 1/8 tsp |
| Rice Wine Vinegar | 1 1/8c | 2 1/8c | 4 1/8c |
| Extra virgin olive oil | 1/2c | 1 1/8c | 2 1/8c |
| Salt | 1 1/8 tsp | 2 1/8tsp | 4 1/8 tsp |
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***Instructions:***

1. ***In a blender or food processor, puree all of the ingredients until smooth.***
2. ***Pour the dressing through a fine mesh strainer to remove the seeds.***
3. ***Store in the fridge in an airtight container up to 1 week.***

CCP: Cook to a minimum internal temperature of 160 degree F (71 degree C) for 15 seconds. CCP: Hold or serve hot food at or above 140 degree F.