***NR#43 Homemade Greek Yogurt Ranch Dressing***

***Serving Size and Ingredients: 2 TBSP***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 3 1/8 TBSP | 6 ¼ TBSP | 3/4cups | Parsley, Dried |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Garlic Powder |
| 1 1 /2 tsp | 3 1/8 tsp | 6 ¼ tsp | Onion Powder |
| ¾ tsp | 1 ½ tsp | 3 1/8 tsp | Ground Black Pepper |
| 1/3 tsp | ¾ tsp | 1 ½ tsp | Table Salt |
| 3 1/8 TBSP | 6 ¼ tsp | 3/4cups | Chopped Chives |
| 3 1/8 cup | 6 ¼ cups | 12 ½ cups | Green Yogurt, plain nonfat |
| 1 1/8 cup | 2 1/8 cups | 4 1/8 cups | Buttermilk, low fat |
| 3 1/8 tsp | 6 ¼ tsp | 12 ½ tsp | Lemon Juice |
| 3 1/8 tsp | 6 ¼ tsp | 12 ½ tsp | Dijon Mustard |
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***Instructions:***

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1. **Place the spices (dried parsley - fresh chives) into a food processor and pulse a few times, until the spices have been ground up a bit.**
2. **Scrape down the sides.**
3. **Place the remaining ingredients - greek yogurt, buttermilk, Dijon mustard, and lemon juice - into the food processor and pulse until the ingredients have been fully incorporated.**
4. **Scrape down the sides, if needed, and pulse again.**
5. **Transfer into a sealable container and place in fridge until you’re ready to use it.**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140 degrees F or hotter until service.***