***NR#45 Low Sodium Italian Dressing***

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

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1 ¼ cup | 2 ½ cups | 5 cups | Apple Juice concentrate, thawed |
| 1 1/8 cup | 2 1/8 cups | 4 1/8 cups | Cider vinegar |
| 1 1/8 cup | 2 1/8 cups | 4 1/8 cups | Lemon juice |
| 4 1/8 | 8 1/3  | 16 2/3 | Garlic clove, minced |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Onion powder |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Paprika |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Ground mustard |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Dried oregano |
| 1 1/8 tsp | 2 1/8 tsp | 4 1/8 tsp | Dried basil |
| ½ tsp | 1 1/8 tsp | 2 1/8 tsp | Dried thyme |
| ½ tsp  | 1 1/8 tsp  | 2 1/8 tsp | Dried rosemary, crushed |
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***Instructions:***

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**Directions**

**1. In a jar with a tight-fitting lid, combine all ingredients. Chill several hours or overnight.**

**2. Shake well before serving.**

***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.***