



Creamy Herb Yogurt Dressing

Salads and Salad Dressings

Recipe HACCP Process: #1 No Cook

Ingredients	50 Servings		Directions		
	Weight	Measure			
Milk, 1% white	8 oz.	1 cup	<ol style="list-style-type: none"> 1. Combine milk and lime juice in a mixing bowl. Allow mixture to rest for 10 minutes. 2. Blend in the yogurt to the lime and milk mixture. Let mixture rest for 5 minutes. 3. Add rest of ingredients to mixture in mixing bowl. Mix for 2-3 minutes on low speed until blended. 4. Chill at least 12 hours before serving to allow to thicken. CCP: Chill 41° F or lower until ready to serve. 		
Lime juice	4 oz.	½ cup			
Dannon plain fat-free Greek yogurt	2 lbs, 1 oz.	4 cups			
McCormick salt		1 tsp.			
McCormick ground black pepper		1 tsp.			
McCormick granulated onion		1 Tbsp. + 1 tsp.			
McCormick garlic powder		1 Tbsp. + 1 tsp.			
McCormick dried basil		1 Tbsp. + 1 tsp.			
McCormick dried dill		1 Tbsp. + 1 tsp.			
McCormick dried parsley		1 Tbsp. + 1 tsp.			
Serving:	Yield:	Volume:			
¼ cup	22 servings; 2 lbs, 14.9 oz.	22 servings; 5.5 cups			
Nutrients Per Serving					
Calories	35 kcal	Saturated Fat	0.12 g	Iron	0.34 mg
Protein	4.96 g	Cholesterol	2.81 mg	Calcium	69.68 mg
Carbohydrates	3.36 g	Vitamin A	72.67 IU	Sodium	129.18 mg
Total Fat	0.32 g	Vitamin C	1.02 mg	Dietary Fiber	0.26 g