

YOGURT RANCH DIP

Old Saybrook Schools - 2014

Grades: K-12

Yield: 50 portions

INGREDIENTS	50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Plain low fat Greek style yogurt		2 cups	1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. Preparation: 1. Mix all together in a bowl.
Low sodium ranch dressing mix	1.6 oz		
Low fat buttermilk		1 qt.	
Serving Size: 1 Tbsp in a 2 oz soufflé cup NOTE: This is a condiment and does not contribute to any of the components of the meal pattern but may contribute calories and sodium to nutrient content of the meal.			HACCP / Service Instructions: 1. Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower.

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

