

Item:	Caesar Dressing		
Student Name:			
Category:	Dressing		
File Name:			
Date:	4-7-2014		

	Amount	Unit Of Measure
Yield: 1	1.5	Gal
Yield: 2	1	Qt
Conversion Factor:		(TCH, 5/11)

Item	Potentially Hazardous Foods	Yield #1		Yield #2	
		Quantity	Unit	Quantity	Unit
Red wine vin		1	Pt	2.5	Oz
Chopped garlic		1/3	C	1	t
Anchovies		1.5	Oz.wt	.25	Oz
Sugar		1/4	C	1	Pinch
Salt		1/8	C	1	T
Course cracked black pepper		1/2	C	2	T
Dijon mustard		4	Oz-wt	1/2	Oz
Worcestershire sauce		2.5	Oz-fl	1/2	Oz
Whole eggs		15	Ea	3	Ea
Lemon juice		3/4	C	1	T
Salad oil		1	Gal	22	Oz
Olive oil		1	Qt	5	Oz
Grated parmesean		1/2	C	1/8	C

Method of Preparation:

Combine all ingredients except oil in bane. With emersion blender mix thoroughly.

Slowly add salad oil while mixer is running. Blend until emulsified completely.

Repeat with olive oil

Yield Summary		
Recipe Yield	Quantity	Unit

Method of Preparation: (continued)