



Creamy Herb Yogurt Dressing

This recipe was developed in partnership with National Dairy Council*, The Dannon Company, Inc., Sodexo USA, Inc. and McCormick. Special thanks to the American Dairy Association Mideast and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.

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Salads and Salad Dressings

Recipe HACCP Process: #1 No Cook

Ingredients	50 Servings Weight	Measure	Directions
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Milk, 1% white	8 oz.	1 cup	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