

# White Bean Ranch Dip

Wenatchee School District

Recipe Category: Sauce

Ingredients	64 Servings		1 gallon = 128 Servings		640 Servings		Directions / HACCP
	Weight	Measure	Weight	Measure	Weight	Measure	
White beans, cooked		3 cup		6 cup		30 cup	1. If dry, soak beans overnight in cold water, under refrigeration. Cook until very tender, strain and cool. If canned, drain and rinse and place in a bowl. 2. Combine all ingredients in a food processor and blend until smooth and creamy.
Greek yogurt, non fat		2 cup		1 qt		5 qt	
Milk, 1% low-fat		1 qt		½ gal		2½ gal	
*Ranch spice mix, dry (1 cup = 5 oz dry)		1 cup		2 cup		10 cup	
<b>Variation:</b> Fresh Herb							For fresh herb ranch: Add herbs to food processor or blender to process until smooth.  <b>CCP:</b> Refrigerate immediately. Hold at 41° F or below for cold service.  *Analysis is based on using Precision Foods/Foothill Farms Ranch Dressing Mix
Fresh cilantro, sweet basil, parsley or all three.							

Serving (portion size)	Yield per # of Servings	Volume per # of Servings
1 oz		½ gallon = 64 Servings 1 gallon = 128 Servings 5 gallons = 640 Servings

Meal Pattern Contribution			
Meat/Meat Alternate	Breads/Grains	Vegetable / Vegetable Sub group	Fruits
0	0	0	0

Nutrient Analysis		
Calories: 22	Saturated Fat: .10 gram	Sodium: 297.19 mg