

Recipe Name: Asian Dressing

Recipe Category: Salad Dressing

Portion Size: 2 Tablespoons

Ingredients: Yields: ~ 2 quarts

Ingredients	Notes:
1 cup sugar	
3 cups rice vinegar	
¼ cup minced fresh ginger root or 1 tablespoon ground ginger	
2 cups olive oil	
¾ cup soy sauce	
1/3 cup sesame oil	
1 cup light mayonnaise	

Directions:

Steps:	Directions:	Critical Control Point / Quality Assurance
1	In a small bowl, whisk together all ingredients. Chill until ready to use.	
2	Serve immediately or refrigerate.	

Time Temperature Sensitive food. *Food safety Standards: Cold holding at 41°F or colder or using time alone (less than four hours). Store in airtight container for up to 72 hours. Discard if not used. Do not freeze.*

Texture Modified Diets:

Soft & Bite Size: (aka Bite size) **Food particle size ½ inch (~width of standard fork)** No changes.

Chopped: **Food particle size ¼ inch (~ ½ width of standard fork)** No changes

Minced and Moist:(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** No changes.

Pureed: Smooth and cohesive. Use a food processor to puree to a smooth consistency. Foods are processed by grinding and then pureeing them. Do not add too much liquid. Puree liquids should be prepared at correct liquid consistency. Thicken as needed to correct liquid consistency.

Therapeutic Modified Diets:

Lowfat: No changes needed

Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled: No changes needed

Bland: no changes

Liberal House Renal: Use alternate menu item

No Added Salt: No changes needed

2 Gram Sodium: Use alternate menu item

Gluten Free: Use gluten free soy sauce. Prepare separately to prevent cross contamination.

Allergy Alerts: When an "X" is present, this indicates the allergen is present.

Always read all food labels to ensure allergens are not present.

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
X		X		X		

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free