



Recipe Production

Recipe Number: DR001

Recipe Name: DRESSING BALSAMIC

Hot: No

Recipe Source: Boulder Valley School District

HACCP Process Category:

No Cook

Serving Description: 1/2 GALLON

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
2	1/2 GALLON				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1005	MUSTARD YELL 4/1 GAL	13	Ounce	4 1/4	1 TSP	(Unassigned)
1029	VINEGAR BALSAMC 2/5 L	1	Pound	2 1/8	LITER	(Unassigned)
1205	HONEY 6/5 LB	1	Cup	4 1/4	Tbsp	(Unassigned)
1306	OIL EVO ITAL 6/1 GAL	4	Pound	4 1/2	Ounce	(Unassigned)
1022	SPICE PEPPER BLK 18OZ	1	tsp			(Unassigned)
1061	SPICE TARRAGON BULK 5 LB	1	tbsp, ground			(Unassigned)
1016	SPICE BASIL LEAVES BULK 5 LB	1	1 tbsp, ground	1 1/8	1 tsp, ground	(Unassigned)
1011	SALT KOSHER 12/3 LB	2	tsp			(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Preparation Instructions

Blend all ingredients together, label, date and rotate. place in cooler.

Serving Instructions



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	19,827.6809	551.8957	9,913.8404		
Saturated Fat	g	268.5542	7.4751	134.2771	12.19	
Sodium	mg	14,852.7300	413.4199	7,426.3650		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	1,983.6565	55.2143	991.8282	90.04	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	518.5990	14.4350	259.2995	10.46	
Total Dietary Fiber	g	4.1890	0.1166	2.0945		
Protein	g	3.4561	0.0962	1.7280	0.07	
Vitamin A (RE)	RE	76.8073	2.1379	38.4036		
Vitamin A (IU)	IU	770.3791	21.4432	385.1896		
Vitamin C	mg	8.6331	0.2403	4.3166		
Calcium	mg	238.3723	6.6350	119.1862		
Iron	mg	17.3812	0.4838	8.6906		
Moisture	g	73.4625	2.0448	36.7312		*
Ash	g	14.3490	0.3994	7.1745		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
1005	MUSTARD YELL 4/1 GAL	1.00	(Unassigned)	0	0.10	GAL	/
1029	VINEGAR BALSAMC 2/5 L	1.00	(Unassigned)	0	0.96	CONT (5 L)	/
1205	HONEY 6/5 LB	1.00	(Unassigned)	0	0.19	JUG (5 LB)	/
1306	OIL EVO ITAL 6/1 GAL	1.00	(Unassigned)	0	0.56	GAL	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.07	OZ	/
1061	SPICE TARRAGON BULK 5 LB	1.00	(Unassigned)			LB	/
1016	SPICE BASIL LEAVES BULK 5 LB	1.00	(Unassigned)	0	0.01	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/

REPORT CRITERIA:

Sections Filter(s):

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