

# One Package



# 13 Signature Dressings

On menus everywhere, operators are adding new and different salad dressings to entice guests and stimulate sales. With just one packet of Foothill Farms Ranch Salad Dressing Mix plus a few back of house ingredients, look at all the varieties you can create to enhance salads, sandwiches, and wraps.

**FOOTHILL FARMS™**

# Foothill Farms® Signature Ranch Salad Dressings

RECIPE NAME	PRODUCT	PLUS	PLUS	PLUS	PLUS	INSTRUCTIONS
Bacon Ranch Salad Dressing	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Bacon 1 lb.		Small dice then cook bacon. Add cooled bacon to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator. NOTE: For additional bacon flavor add some cooled bacon fat.
Sun Dried Tomato Bacon Ranch Salad Dressing	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Bacon 1 lb.	Minced rehydrated sun dried tomatoes 1 1/2 cups	Small dice then cook bacon. Add cooled bacon and sun dried tomatoes to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator. NOTE: For additional bacon flavor add some cooled bacon fat.
Cilantro Lime Ranch Salad Dressing*	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Finely chopped fresh cilantro 2 cups	Fresh lime juice 1/4 cup	Add cilantro and lime juice to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator.
Salsa Ranch Salad Dressing*	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Chunky tomato salsa 1 qt.		Add salsa to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator. NOTE: Some of the liquid can be drained off the salsa prior to adding to maintain viscosity.
Mexican Ranch Salad Dressing	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Diced jalapeno 1 1/2 cups	Cayenne peppers 1 1/2 tsp.	Add diced jalapeno and cayenne pepper to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator. Option: Fold in shredded Cheddar cheese.
Ball Park Ranch Salad Dressing*	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Ball park mustard 1 cup	Pickle relish 1 cup	Add mustard and relish to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator
Jalapeno Cilantro Ranch Salad Dressing*	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Finely chopped fresh cilantro 2 cups	Minced jalapeno 2 cups	Add cilantro and jalapenos to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator.
Cucumber Ranch Salad Dressing*	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Pureed cucumber (leave skin on for color) 2 cups		Add cucumber to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator.
Wasabi Ranch Salad Dressing*	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Wasabi paste 1 cup		Add wasabi paste to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator.
Thai Ranch Salad Dressing*	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Thai spice blend (paste) 2 cups		Add Thai spice blend to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator.
Roasted Red Pepper Ranch Salad Dressing*	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Roasted red pepper puree† 3 cups		Add roasted red pepper puree to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator.
Asiago Ranch Salad Dressing	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Shredded asiago cheese 2 cups		Add asiago cheese to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator.
Roasted Garlic Peppercorn Ranch Salad Dressing*	Foothill Farms Ranch Salad Dressing Mix #V400 Regular or #V402 No MSG 1 (3.2 oz) package	Buttermilk 1/2 gal.	Mayonnaise 1/2 gal.	Roasted garlic‡ 2 cups	Black peppercorns (cracked) 3/4 cup	Squeeze and add roasted garlic and cracked black peppercorn to prepared ranch dressing. Refrigerate 3-4 hours so dressing will thicken. Stir before using. Store in refrigerator.

For Distributor Use

\* This dressing can be made light or fat free by using 3 qts. buttermilk and 1 qt. light or fat free mayonnaise.

† Roasted red peppers can be pureed in food processor until desired consistency is reached.

‡ Lightly coat 8 bulbs of garlic with olive oil. Sprinkle with salt and pepper. Wrap in two sheets of heavy aluminum foil and place in preheated 400° F oven for 1 1/2 hours until bulbs are soft to the touch and have a strong aroma.

Set aside and allow to cool thoroughly.

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For more great Foothill Farms Signature Ranch Salad Dressing recipes, visit [www.precisionfoods.com/ranchrecipes](http://www.precisionfoods.com/ranchrecipes)

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