



Raspberry Italian Vinaigrette

A crisp and refreshing on-trend dressing great for summer salads made with our Lido Italian Dressing Mix.

Yield: 160 2-Tbsp servings



INGREDIENTS

2 c	Raspberries, IQF, thawed (or fresh)	1 bag	Foothill Farms® Lido Italian Dressing Mix (#J342)
1 c	Granulated sugar	2 c	Cold water
1 qt	White distilled vinegar	2 1/2 qts	Vegetable oil
1 c	Honey (locally-sourced, from clover)		

INSTRUCTIONS

1. Puree raspberries until smooth. Set aside.
2. Pour Lido Italian Mix (8 oz) into a 12-quart mixing bowl of an electric mixer with a wire whip attachment. Add sugar. Pour in cold water and mix well on medium speed.
3. Pour in vinegar and mix well on medium speed.
4. Slowly pour in vegetable oil, pureed raspberries and honey. Mix until thoroughly combined.
5. Cover and keep refrigerated. Mix well before serving.