

Creamy Herb Yogurt Dressing



CREAMY HERB YOGURT DRESSING

Ingredients: Makes 22 ¼ Cup Servings

Recipe HACCP Process: #2 Same Day Service

1 cup Milk, 1% white
½ cup Lime Juice
4 cups Dannon plain fat-free Greek yogurt
1 tsp. McCormick salt
1 tsp. McCormick ground black pepper

1 Tbsp. + 1 tsp. McCormick granulated onion
1 Tbsp. + 1 tsp. McCormick garlic powder
1 Tbsp. + 1 tsp. McCormick dried basil
1 Tbsp. + 1 tsp. McCormick dried dill
1 Tbsp. + 1 tsp. McCormick dried parsley

Directions:

1. Combine milk and lime juice in a mixing bowl. Allow mixture to rest for 10 minutes.
2. Blend in the yogurt to the lime and milk mixture. Let mixture rest for 5 minutes.
3. Add rest of ingredients to mixture in mixing bowl. Mix for 2-3 minutes on low speed until blended.
4. Chill at least 12 hours before serving to allow to thicken. CCP: Chill to 41 degrees F. or lower until ready to serve.

This recipe was developed in partnership with National Dairy Council®, The Dannon Company, Inc., Sodexo USA, Inc. and McCormick. Special thanks to the American Dairy Association Mideast and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.