

Vinaigrette - NSLP

General Information

Recipe #	Category	Source
1755867	Condiments 	Local

Ingredients

Name	Quantity	+ Quantity 2
Vegetable oil, palm kernel	1 qt., 1 pt., ½ c., 2 tbsp., 1 ¼ tsp.	
Spices, mustard seed, ground	1 tbsp.	
Vinegar, cider	1 c.	
Salt, table	1 tsp.	
Spices, pepper, black	¼ tsp. ground	
Dill weed, fresh	¼ c. sprigs	

Preparation Instructions

HACCP Process: #1 - No Cook

1. Mix oil, dry mustard, vinegar, salt, and pepper to create an emulsion.
2. Add in finely chopped dill at the end. Stir to incorporate the flavor of the herbs throughout the emulsion.
- Tips: -You can use rice wine vinegar in place of apple cider vinegar. -You can replace the dill with any other herb such as oregano or thyme.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove product from refrigerator using oldest pack date first.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

CCP: Ensure cold food is held at a temperature below 41° F.

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41 degrees. In the event the temperature of the cold item rises above 41 degrees it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 degrees or below.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated	Created
02-26-2025	02-26-2025



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Serving Size	Yield
0.5 OZ	50.00

Nutrition Facts

Serving Size 0.5 OZ (34 gm)

Amount Per Serving	
Calories	251.590
% Daily Value*	
Total Fat	29.038 gm 44.674%
Saturated Fat	23.633 gm 118.163%
Trans Fat	0.000* gm
Cholesterol	0.000 mg
Sodium	46.794 mg 1.95%
Total Carbohydrate	0.089 gm 0.03%
Dietary Fiber	0.018 gm 0.074%
Total Sugars	0.027* gm
Includes 0.000 gm of Added Sugars	
Protein	0.034 gm 0.068%
Vitamin A	0.177 mcg RAE 0.02%
Vitamin C	0.046 mg 0.077%
Vitamin D	0.000 mcg
Calcium	0.826 mg 0.083%
Iron	0.025 mg 0.139%
Potassium	4.866 mg 0.104%
Saturated Fat % of Calories	84.540 %
Added Sugar % of Calories	0.000 %
* Indicates missing Nutrient Information.	
^ Indicates user added nutrient.	

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Added Sugar Limitations

Not applicable.

