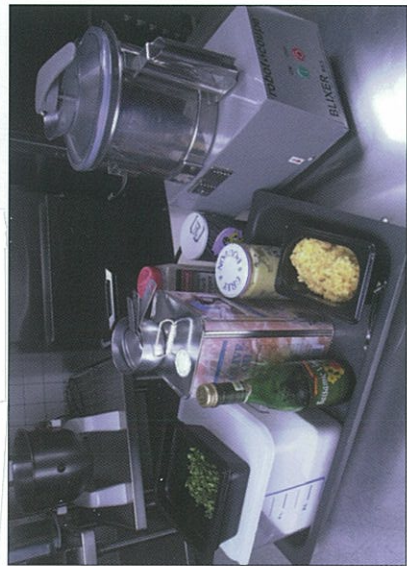


Cold Food Preparation

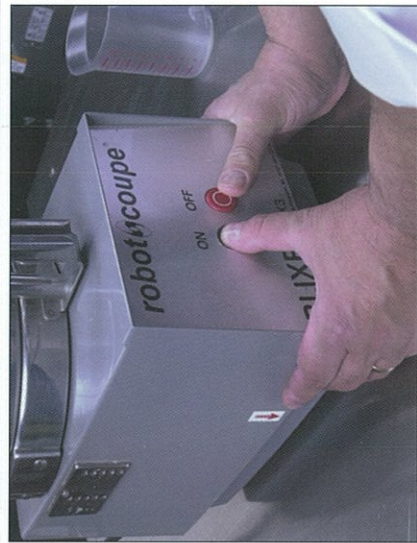
Salad Dressings



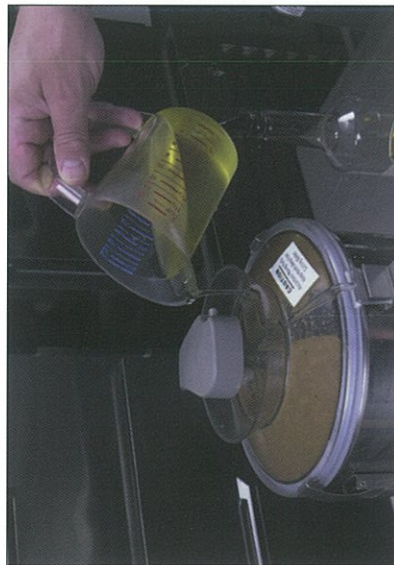
1 Mise en place. Gather all ingredients for salad dressing.



2 Combine all ingredients, except oil, in food processor.



3 Pulse until well blended.



4 Pour oil in food processor while it is on. Slowly add oil while processing.



5 Stir well before each use.



- Cold foods at 40°F (4°C) or below.
- Use utensils or disposable gloves when handling ready-to-eat foods.
- Discard unused portions after 3 days.



- Serve dressing on the side when requested.
- Vinaigrettes are a great addition to steamed vegetables.
- Juice lemons and limes at room temperature to increase their yield.