**YOGURT RANCH DIP**

Old Saybrook Schools - 2014

**Grades:** K-12  
**Yield:** 50 portions

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>50 SERVINGS</th>
<th>DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain low fat Greek style yogurt</td>
<td>1.6 oz</td>
<td>1. Sanitize work area with bleach &amp; water solution.</td>
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<tr>
<td>Low sodium ranch dressing mix</td>
<td>2 cups</td>
<td>2. Wash hands.</td>
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<tr>
<td>Low fat buttermilk</td>
<td>1 qt.</td>
<td>3. Put on food service gloves.</td>
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</tbody>
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**Preparation:**  
1. Mix all together in a bowl.

**Serving Size:** 1 Tbsp in a 2 oz soufflé cup

**NOTE:** This is a condiment and does not contribute to any of the components of the meal pattern but may contribute calories and sodium to nutrient content of the meal.

**HACCP / Service Instructions:**  
1. Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower.

*Recipe and Meal Contribution Review completed by Put Local on Your Tray.*  
*SFA's must check the crediting information for accuracy prior to including the item in reimbursable meals.*