



**Product Description**

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[click here for  
Recipe Collection](#)

## Apple Vinaigrette Dressing

Item # 83786



### Product Description:

A creamy white dressing that offers a delightful and delicious new taste experience. The subtle blending of oil with cider vinegar, apple juice, brown sugar and spices creates the perfect balance of tangy and sweet. This fruit vinaigrette is a great dressing complement to an all greens side salad, fresh fruit, or in creating a popular signature entree salad with grilled chicken and a sprinkling of dried fruit and nut crunch.

<b>Item UPC:</b>	00070200837863
<b>Case GTIN:</b>	10070200837864
<b>Pack:</b>	2
<b>Size:</b>	1 gallon
<b>Shelf Life:</b>	4 Months
<b>Package Format:</b>	Poly
<b>Storage:</b>	Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.
<b>Servings Per Case:</b>	About 256
<b>Product Preparation:</b>	Ready to use

**Additional Pack/Sizes:** 83719 - 60/1.5 oz

**Date Last Refreshed:** 04/12/12

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



[click here for  
Product Description](#)

[Nutrition Information](#)

[click here for  
Recipe Collection](#)

# Apple Vinaigrette Dressing

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## INGREDIENTS:

WATER, SOYBEAN OIL, CIDER VINEGAR, APPLE JUICE CONCENTRATE, SUGAR, BROWN SUGAR, ONION JUICE, XANTHAN GUM, POTASSIUM SORBATE AND SODIUM BENZOATE ADDED AS PRESERVATIVES, SALT, SPICE, PROPYLENE GLYCOL ALGINATE, NATURAL FLAVOR, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.

## Nutrition Facts

Serving Size 2 TBSP (35 g)

Servings Per Container ABOUT 128

### Amount Per Serving

**Calories** 120 **Calories from Fat** 90

		% Daily Value*
<b>Total Fat</b>	10 g	<b>15 %</b>
Saturated Fat	1.5 g	<b>7 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	0 mg	<b>0 %</b>
<b>Sodium</b>	35 mg	<b>1 %</b>
<b>Total Carb.</b>	6 g	<b>2 %</b>
Dietary Fiber	0 g	<b>0 %</b>
Sugars	6 g	
<b>Protein</b>	0 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 0 %

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Info:

Gluten Free



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[Recipe Collection](#)

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## Apple Vinaigrette Dressing

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### Recipes

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#### Broccoli Slaw with Apples

Recipe Category: Salads

Serves: 100

Serving Size: 4 oz.

- 10 cups Marzetti® Apple Vinaigrette Dressing
- 15 lbs. broccoli slaw mix
- 40 Gala apples, chopped
- 20 cups dried cranberries
- 20 medium broccoli heads, chopped
- 10 cups toasted walnuts or pecans, optional

Preparation: Combine the apples, broccoli, broccoli slaw mix and dried cranberries in a large bowl. Pour the Marzetti Apple Vinaigrette Dressing over the salad, toss and serve.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

## Apple Vinaigrette Dressing

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### Recipes

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Apple, Pear and Candied Pecan Salad

Recipe Category: Salads

Serves: 100

Serving Size: 4 oz.

- 6 1/4 cups Marzetti® Apple Vinaigrette Dressing
- 1 3/4 cups sugar
- 4 tbsp ground cinnamon
- 12 egg whites
- 28 cups (approx. 6 lbs) raw pecan halves
- 25 firm pears
- 12 red apples, peeled if desired and thinly sliced
- 12 green apples, peeled if desired and thinly sliced
- 75 cups (approx. 16.5 lbs) field greens
- 12 medium red onions, thinly sliced
- 12 cups crumbled blue cheese or feta cheese
- Salt and freshly ground pepper, to taste

Preparation: Preheat oven to 325°F. Spoon sugar and cinnamon into a large bowl or plastic bag. Mix well and set aside. Place egg whites in a separate bowl, whisk until frothy and add pecans. Toss to coat completely. Add pecans to cinnamon-sugar and toss well to coat. Spread them on a baking sheet and bake for 20 minutes, Remove from oven and allow to cool, breaking them up with a spatula. Meanwhile, toss pears, apples, greens, onion slices and cheese in a large serving bowl. Add pecans when cooled. Drizzle Marzetti Apple Vinaigrette Dressing over salad, toss and serve immediately.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

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## Apple Vinaigrette Dressing

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### Recipes

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#### Apple Cranberry Slaw

Recipe Category: Salads

Chill time: 1 hour

- 4 cups Marzetti® Apple Vinaigrette Dressing
- 5 lbs. diced cole slaw mix
- 12 oz. dried sweetened cranberries
- 8 oz. toasted sunflower seeds

Preparation: Toss cole slaw mix, cranberries and Marzetti Apple Vinaigrette Dressing together in a large bowl. Cover and chill for at least one hour. Toss together with toasted sunflower seeds jus before serving.