



## Classic

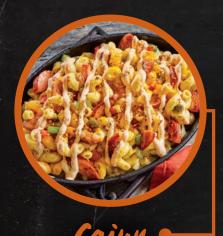
**Fat Free Ranch Low Fat Ranch** Regular Ranch Ranch with Buttermilk & Mayo



European

**Horseradish Ranch Pear Ranch** 

**Sour Cream and Chive Ranch Stone Ground Mustard Ranch** 



Cajun Style Ranch



#### • Italian

**Asiago Ranch Italian Ranch** 

Roasted Garlic Peppercorn Ranch **Roasted Red Pepper Ranch** 

**Sun Dried Tomato Bacon Ranch** 



1 POUCH OF D

Unleast

**Effortless Versatility** 

Made from **Scratch Taste** 

**Shelf Stable** 

**Economically Priced** 

**One SKU** 

Easy to **Prepare** 

Customizable

# - One Pouch -DOES IT ALL.



Ranch

DRESSING & SEASONING MIX (U)



MAKES 1 GALLON YOU MAKE IT FRESH



**FOOTHILLFARMS.COM** 



Classic

**Fat Free Ranch Low Fat Ranch Regular Ranch** Ranch with Buttermilk & Mayo **Ranch with Sour Cream** 



American

**Bacon Ranch Ball Park Ranch Buffalo Style Ranch** 

1 POUCH OF DRY MIX = 40 CRAVEABLE RANCH RECIPES

Unleash Endless Menu Possibilities



#### • Greek

**Cucumber Ranch Cucumber Dill Ranch Greek Yogurt Ranch Mint Ranch** 

Ranch





**Avocado Ranch Chipotle Ranch** Fiesta Salsa Ranch Fresh Cilantro Lime Ranch Jalapeno Ranch Jalapeno Cilantro Ranch Mango Habanero Ranch



**Seasoned Cilantro Lime Ranch Taco Ranch** 



### Southwest





**Sweet Southwest Style Chipotle Ranch** 



### European

**Horseradish Ranch Pear Ranch Sour Cream and Chive Ranch** 



from our 40 unique recipes to constantly evolve your menu and delight your customers.

Whisk our dry ranch mix together with ingredients

#### FIND THE COMPLETE RECIPES AT FOOTHILLFARMS.COM

Basic RANCH RECIPE

- 1. In a large mixing bowl, add Ranch Dressing & Seasoning Mix (3.2 oz to ½ gallon of buttermilk. Mix well with wire whisk or electric mixer at low speed.
- 2. Add ½ gallon of mayonnaise and continue mixing at low speed until smooth.
- 3. Cover and refrigerate 3-4 hours so dressing will thicken. Stir before using. Cover and store in refrigerator.



Cajun Style Ranch



**Jerk Ranch** 

• Italian **Asiago Ranch** 

**Italian Ranch** Roasted Garlic Peppercorn Ranch **Roasted Red Pepper Ranch Sun Dried Tomato Bacon Ranch** 



Thai Style Ranch **Wasabi Ranch** 





Indian

**Curry Ranch** 

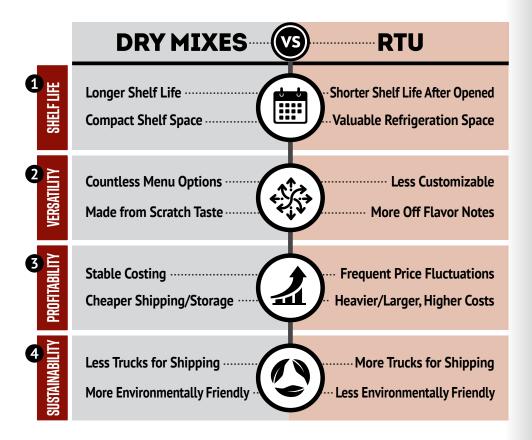
**BBQ Ranch** Nashville Style Hot Ranch **Sweet Potato Ranch Tomato Bacon Ranch** 





## SHELF STABLE, VERSATILE, PROFITABLE + SUSTAINABLE.

Deliciously created to make your customers happy while cutting food & labor costs. Compared to Ready-To-Use (RTU) products, dry mixes win every time!



Find more information & recipes at **FOOTHILLFARMS.COM**Contact us at **800.442.5242** | **FOOTHILLFARMS.COM/CONTACT**