

- One Pouch -
**DOES
IT ALL.**

DRY MIXES:

**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!

	DRY MIXES	VS	RTU
1 SHELF LIFE	Longer Shelf Life Compact Shelf Space		Shorter Shelf Life After Opened Valuable Refrigeration Space
2 VERSATILITY	Countless Menu Options Made from Scratch Taste		Less Customizable More Off Flavor Notes
3 PROFITABILITY	Stable Costing Cheaper Shipping/Storage		Frequent Price Fluctuations Heavier/Larger, Higher Costs
4 SUSTAINABILITY	Less Trucks for Shipping More Environmentally Friendly		More Trucks for Shipping Less Environmentally Friendly

Find more information & recipes at [FOOTHILLFARMS.COM](https://www.foothillfarms.com)
Contact us at **800.442.5242** | [FOOTHILLFARMS.COM/CONTACT](https://www.foothillfarms.com/contact)

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FHFRECIPE2020_RANCH



[FOOTHILLFARMS.COM](https://www.foothillfarms.com)

Effortless
Versatility

Made from
Scratch Taste

Shelf Stable

Economically
Priced

One SKU

Easy to
Prepare

Customizable

40

**CRAVEABLE
RANCH RECIPES**

Top, Dip, Add to Salads,
Dips, & Spreads ▶

Unleash Your Menu!



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



Greek

Cucumber Ranch
Cucumber Dill Ranch
Greek Yogurt Ranch
Mint Ranch



European

Horseradish Ranch
Pear Ranch
Sour Cream and Chive Ranch
Stone Ground Mustard Ranch



Cajun

Cajun Style Ranch



1 POUCH OF DRY MIX = 40 CRAVEABLE RANCH RECIPES
Unleash Endless Menu Possibilities

Whisk our dry ranch mix together with ingredients from our 40 unique recipes to constantly evolve your menu and delight your customers.

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.



Southwest

Avocado Ranch
Chipotle Ranch
Fiesta Salsa Ranch
Fresh Cilantro Lime Ranch
Jalapeno Ranch
Jalapeno Cilantro Ranch
Mango Habanero Ranch
Seasoned Cilantro Lime Ranch
Sweet Southwest Style Chipotle Ranch
Taco Ranch



Italian

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



Jamaican

Jerk Ranch



Asian

Thai Style Ranch
Wasabi Ranch



Southern

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



Indian

Curry Ranch