

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

- Effortless Versatility
- Made from Scratch Taste
- Shelf Stable
- Economically Priced
- One SKU
- Easy to Prepare
- Customizable



FOOTHILLFARMS.COM



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
Contact us at **800.442.5242** | FOOTHILLFARMS.COM/CONTACT

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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

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.



Cajun
 Cajun Style Ranch



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