

2016-2017 CARBOHYDRATE COUNT PER SERVING: CONDIMENTS

Rev. 6/15/16

Description	Serving Size	CHO (g)
SOUR CREAM LIGHT	1 oz.	3
DRESSING BLUE CHSE INDV 1 OZ.	1 oz.	1
DRESSING CAESAR (1 GAL)	1 oz.	4
DRESSING CAESAR INDV 1 OZ	1 oz.	0
DRESSING HNY MUST (1 GAL)	1 oz.	9
DRESSING HNY MUST IND 1 OZ LS	1 oz.	9
DRESSING ITAL LT (1 GAL)	1 oz.	2
DRESSING ITAL LT INDV 1 OZ	1 oz.	2
DRESSING JALP RANCH INDV	1 oz.	2
DRESSING RANCH LT (4/1 GAL)	1 oz.	2
DRESSING RANCH LT INDV	1 oz.	2
DRESSING RASP VINR FF IND 1OZ	1 oz.	7
DRESSING SALAD 1000 INDV 1 OZ	1 oz.	4
KETCHUP INDV LS	9 gm.	3
MARGARINE CUPS INDV	5 gm.	0
MAYONNAISE 4/1 GAL LT	1 oz.	2
MAYONNAISE INDV LT	.4 oz. (12g)	1
MUSTARD INDV	5.5 gm.	1
PEPPERS BANANA RINGS	1 oz.	1
PEPPERS JALP NACHO SLICED	1 oz.	1
PICKLE DILL SLICED	1 oz.	<1
SAUCE BBQ MESQ INDV 1 OZ.	1 oz. (2 tbsp)	6
SAUCE BBQ 1 GAL	1 oz.	8
SAUCE HOT INDV	3 gm.	0
SAUCE HOT PEPPER	1 oz.	0
SAUCE TACO INDV	9 gm.	1
SAUCE TACO	1 oz.	4
SAUCE TARTAR INDV	12 gm.	2
VINEGAR CIDER	1 oz.	0
VINEGAR RED WINE	1 oz.	0