

Big Batch Summer Salads

Rules of Thumb for Recipe Scaling:

Most recipes can be multiplied up to four times without changing the proportions. However, some alterations may be required.

- If doubling a recipe, expect to use only about 1 1/2 times the original amount of seasonings. If tripling a recipe, use about twice the original amount of seasonings. If dividing a recipe in half, use a little less than half of the amount in the recipe.
- If making a lot of a particular dish, prepare it in separate batches, then combine.
- Do not scale recipes for baking or other 'chemistry-related' preparations containing vinegar, butter, eggs, yeast, etc such as breads, pastries or other more delicate items. Again, prepare the recipe in separate batches according to the original directions.

TO DIVIDE RECIPE IN HALF (6 – 7 SERVINGS)	BASE RECIPE (12 – 14 SERVINGS)	TO DOUBLE RECIPE (24 – 28 SERVINGS)	TO TRIPLE RECIPE (36 – 42 SERVINGS)
Half all ingredients	MEDITERRANEAN PASTA SALAD	Double all ingredients in step 1. Add an additional half to the base recipe in step 2 and 3.	Triple all ingredients in step 1. Double ingredients in step 2 and 3.
Half all ingredients	SWEET 'N' TANGY COLESLAW	Double all ingredients in step 1. Add an additional half to the base recipe in step 2.	Triple all ingredients in step 1. Double ingredients in step 2.
Half all ingredients	CREAMY FRUIT AND POPPYSEED SALAD	Double all ingredients	Triple all ingredients except orange juice. 1-1/4 cup orange juice should do it.
Half all ingredients	SOUTHWESTERN RICE SALAD	Double all ingredients in step 1. Add an additional half to the base recipe in step 2 and 3.	Triple all ingredients in step 1. Double ingredients in step 2 and 3.

