

Lower Fat Substitutes

| Food/Beverage | Good Substitute | Better Substitute | Best Substitute |
|---|---------------------------------------|---------------------------------------|--------------------------------|
| Sour cream | Light sour cream | Low-fat plain yogurt | Nonfat plain yogurt |
| Mayonnaise | Light mayonnaise | Miracle Whip Light | ½ nonfat yogurt; ½ MW Light |
| Fatty meats | Lean cuts of meat | Chicken and turkey breast | Fish (particularly finfish) |
| Fried foods | Using a cooking spray (e.g. PAM) | Food baked without added fat | Broiled/steamed foods |
| Ice cream | Ice milk | Sherbert | Low-fat yogurt |
| Donuts, pastry, cake, pie, cookies | Pudding made with 1 or 2 percent milk | Fig Newton and Ginger Snap cookies | Angel food cake, fruit |
| Regular potato chips or fried snack foods | Lightly buttered popcorn | Pretzels, unbuttered popcorn | Fruit, raw vegetables |
| "Supersized" cola or other soft drinks | Medium-sized cola or other soft drink | Diet soda or other diet type drink | Water |

Another way to "step-down" is to modify recipes when cooking with ideas such as the following:

- If a recipe like quick breads, muffins or cookies calls of 1 cup of oil, use 2/3 cup instead.
- Use two egg whites or an egg substitute product instead of one whole egg to reduce fat and cholesterol.
- Reduce sugar by one-fourth to one-third in baked goods and desserts to reduce calorie content.
- Stop browning meat in fat because fat will drain from the meat as it cooks. Drain fat from meat before adding it to other ingredients.
- Substitute lower fat dairy products (e.g. low-fat cottage cheese) for those that are higher in fat
- Use equal amounts of fruit purees or applesauce for all or part of the fat (e.g. oil) in recipes such as quick breads and cookies.

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