

Ranch Dressing

Yield: About 1 Quart

Ingredients:

2 cups buttermilk, shaken
1 clove garlic
1/3 cup organic mayonnaise
1/2 cup sour cream
1 tablespoon Dijon mustard
1 – 2 tablespoons fresh lemon juice
1/8 teaspoon cayenne pepper
1/4 cup fresh dill
1/3 cup fresh Italian parsley
1/4 cup scallions or chives
2 teaspoons kosher salt
1/4 teaspoon black pepper



- Step 1:** Using a blender, pulse buttermilk and garlic together. Add mayo, sour cream, Dijon, lemon juice, cayenne pepper, salt and pepper and pulse several times until combined.
- Step 2:** Pick parsley leaves and dill leaves from stems and add to blender as well as trimmed, roughly chopped scallions (or chives). Pulse several times until herbs are minced but mixture hasn't turned completely green. Taste for seasoning and pour into clean one-quart Mason jar. Store in fridge for up to 10 days. Shake well before using.