



In the Kitch with Chef Carrie

Better than Bottle Ranch Dressing

Use this simple and easy recipe to create delicious, fresh, herb-filled ranch dressing for salads, wings and dipping your favorite raw veggies!

- 1 c Mayonnaise: homemade or store bought
- 1 cup Buttermilk
- 2 Tbs Sour cream
- 1 tsp Dijon mustard
- 2 Tbs finely chopped chives
- 2 Tbs finely chopped dill
- 1 Tbs finely chopped flat leaf parsley
- 1 tsp Garlic paste (or about 4 cloves)
- 1/2 tsp salt
- 1/4 tsp black or white pepper

Add all ingredients into mixing bowl and stir vigorously for 20 seconds.

Put in container for storage in fridge and allow several hours for the flavors to combine.