



Blue Yonder Urban Farms

<http://blueyonderurbanfarms.com>

Homemade Buttermilk Ranch Dressing

THE RECIPE

Ingredients:

- 1/2 cup mayo
- 1/2 cup sour cream
- 3/4 cup buttermilk
- 3/4 tsp garlic granules or powder
- 3/4 tsp onion granules or powder
- 3/4 tsp ground black pepper
- 1 tsp salt
- 1 tsp apple cider or rice wine vinegar (acv is stronger)
- 1 tsp chopped parsley, dill, basil, chives or any herb you like

Instructions:

Mix everything together, let dressing rest for a few hours for the flavors to meld, check for taste, add more seasonings if you think it needs it.

Great Tasting Buttermilk Ranch Dressing... Enjoy!