

Ranch Dressing Recipe

Ingredients

- 1/2 cup buttermilk
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1 tablespoon finely chopped fresh parsley
- 1 teaspoon finely chopped fresh chives
- 1 teaspoon finely chopped fresh dill
- 1 teaspoon lemon juice
- 1 teaspoon Dijon mustard
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper

Directions

1. In a medium bowl, whisk together buttermilk, sour cream, and mayo. Mix in parsley, chives, dill, lemon juice, mustard, onion powder, salt, and black pepper. Place in an airtight container and refrigerate for at least one hour before using. Store up to one week in the refrigerator.

