

Buttermilk Ranch Dressing

By Aaron Hutcherson

 *Servings: 12 (about 1 1/2 cups)*

 *Total: 10 mins*

- ☐ 1/2 cup mayonnaise
- ☐ 1/2 cup sour cream
- ☐ 1/2 cup well-shaken buttermilk
- ☐ 2 tablespoons finely chopped fresh chives
- ☐ 2 tablespoons finely chopped fresh dill
- ☐ 2 tablespoons finely chopped fresh parsley
- ☐ 1 teaspoon fresh lemon juice
- ☐ 1/2 teaspoon MSG
- ☐ 1/4 teaspoon finely ground black pepper
- ☐ 1/4 teaspoon garlic powder
- ☐ A few dashes Cajun pepper-style hot sauce, such as Tabasco brand
- ☐ Fine sea salt or table salt

Step 1

In a medium bowl, whisk together the mayonnaise, sour cream, buttermilk, chives, dill, parsley, lemon juice, MSG, black pepper, garlic powder and hot sauce until well combined. Taste, and season with salt as needed. Serve, or transfer it to an airtight container and refrigerate until needed.