



Cheryl's Homemade RANCH DRESSING

Creamy • Herby • Better Than Store-Bought!

→→ MAKES ABOUT 1½ CUPS ←←

INGREDIENTS

- 1 cup mayonnaise
- ½ cup sour cream
- ¼ cup buttermilk, plus more as needed
- 1 tablespoon fresh lemon juice
- 1 teaspoon dried parsley
- ¾ teaspoon dried dill
- ½ teaspoon dried chives
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon salt
- ¼ teaspoon black pepper

DIRECTIONS

Add all ingredients to a bowl and whisk until smooth and creamy. Add a little more buttermilk for a thinner, pourable dressing.

Cover and refrigerate for at least **30 minutes** so the flavors can blend. Stir before serving and refrigerate for up to **one week**.

USES:

Serve with salads, fresh vegetables, chicken wings, baked potatoes, sandwiches, wraps, or as a creamy dipping sauce.



Cheryl's Tip:

For extra flavor, let the dressing chill before serving and add a pinch of fresh dill or chives.



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