

Ranch Dressing

Ranch dressing was first made in Alaska in the 1940's

Ingredients

½ cup sour cream or whole milk Greek yogurt
¼ to ½ cup mayonnaise
2-4 tablespoons buttermilk or any milk
1 teaspoon dried dill
1 teaspoon fresh lemon juice
1 teaspoon distilled white vinegar
½ teaspoon garlic powder
¼ teaspoon onion powder
¼ to ½ teaspoon sea salt
Freshly ground black pepper
1 tablespoon chopped fresh chives, optional
1 tablespoon chopped fresh dill, optional

Cooking Utensils

Cutting board and knife
Measuring cup
Measuring spoons
Mixing bowl
Whisk
Storage jar with lid

In a medium bowl, whisk together the sour cream, ¼ cup mayonnaise, 2 tablespoons milk, dried dill, lemon juice, vinegar, garlic powder, onion powder, ¼ teaspoon salt, and several grinds of pepper. For a thicker dressing, add more mayonnaise. For a thinner dressing, add more milk.

Season to taste, adding more salt if desired. Fold in the chives and dill, if using.

Use as a salad dressing or dip. Store dressing in an airtight container in the refrigerator for up to 5 days.

Yield: about 1 cup