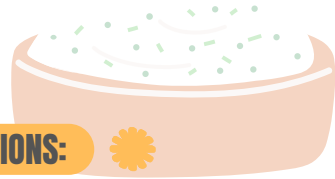



BUTTERMILK RANCH



INGREDIENTS:



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- 3 parts mayo (or 4 if you like thick)
 - 1 part buttermilk *see notes
 - 1 tsp - 1 Tbsp garlic powder
 - 1-2 tsp celery salt (look for non MSG)
 - 1 tsp - 1 tbsp dehydrated onions
 - 2 tbsp - 1/4 cup fresh chopped herbs (dill and parsley for most classic taste)
 - 1/2 tsp cayenne pepper
*optional



INSTRUCTIONS:



- In a bowl, combine all of the ingredients.
- Stir well with a small whisk or a fork until the ingredients are thoroughly mixed.
- Taste and adjust as necessary.



NOTES:



Parts example: if 3 parts equals 3/4 cup, 1 part equals 1/4 cup

To make buttermilk, add 1 tbsp white (or other) vinegar to 1 cup of milk and let sit for 10 minutes

Sourced From: Gayla Pedersen

