Ranch Dressing

1. Peel 1 SMALL CLOVE GARLIC
2. Pick the leaves from 3 SPRIGS FRESH THYME
3. In a mortar and pestle grind to a paste the peeled garlic, thyme leaves and a pinch of salt.
4. In a bowl, mix together the garlic-herb paste and 1 CUP MAYONNAISE 1 CUP BUTTERMILK
5. Whisk until smooth, then season to taste with SALT PEPPER
6. Use as a dip, salad dressing, or to bring your sandwich to the next level.