Ranch Dressing

4+ servings



Easy home made family favorite.



INGREDIENTS

1 cup mayonnaise

1/2 cup sour cream

1/4 cup buttermilk

1-2 cloves garlic

1/4 cup flat leaf parsley

2 tbsp chives

1 tbsp dill

Vinegar to taste

Salt/pepper to taste

DIRECTIONS

The instructions for this is simple. You will want to mix all the ingredients together and season according to taste. The amount of salt, pepper, vinegar, and buttermilk are subjective. Add small amounts until you reach your desired consistency and flavor.

It takes about two hours for the dressing to settle fully. This is enough dressing for your whole family. Simply keep refrigerated for no more than 10 days in an air tight container.

NOTES

For questions regarding this recipe and others please email Chef Liesha liesha@edibleschoolyard.org