

Ranch Dressing

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This is a very popular dressing and very versatile recipe too because you can add those extra things like bacon, peppercorns, cheeses, etc.

Ingredients for basic recipe:

- 250 ml (1 cup) buttermilk
- 125 ml (½ cup) mayonnaise
- 5 ml (1 teaspoon) lemon juice
- a pinch or sprinkle (1/8 teaspoon) paprika (I like to use smoked paprika too)
- 1 ml (¼ teaspoon) dry mustard powder
- 2 ml (½ teaspoon) salt
- a pinch or sprinkle of black pepper
- 15 ml (1 Tablespoon) fresh parsley
- 5 ml (1 teaspoon) chopped fresh chives
- 1 ml (¼ teaspoon) dry dill (or 5 ml (1 teaspoon) of fresh)

Method:

In a medium bowl, stir together the buttermilk and mayonnaise until fully mixed.

Add in the other ingredients, adjusting for taste.

This keeps in the fridge for about a week.

Makes about 375 ml (1 ½ cups).

Feel free to experiment with this recipe and add some other flavors like cooked, crumbled bacon, various cheeses, cracked peppercorns.