



Herby Buttermilk Ranch Dressing

Ingredients:

- $\frac{3}{4}$ cup buttermilk
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{2}$ cup sour cream
- 1 clove garlic
- 1 heaping Tablespoon chives
- 1 heaping Tablespoon parsley
- 1 Tablespoon white vinegar
- $\frac{1}{2}$ teaspoon salt
- Freshly cracked black pepper

Directions:

In a medium bowl add the buttermilk, mayonnaise, and sour cream. Very finely mince the garlic and add to the bowl, you do not want a large bite of garlic in your dressing! Chop the chives and parsley very finely and add to the bowl. Add remaining ingredients and whisk together. Chill for at least a few hours and preferably overnight.

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