



Ingredients:

- ½ cup cold buttermilk
- ½ cup cold sour cream
- ½ cup real mayonnaise
- 1 tsp white vinegar
- 1 tsp onion powder, or 2 Tbsp finely chopped chives
- 1 tsp dried parsley leaves, or 2 Tbsp finest chopped Italian parsley leaves
- ½ tsp dried dill, or 1 Tbsp chopped fresh dill
- ½ tsp garlic powder, or 3 medium garlic cloves (1 Tbsp finely grated garlic)
- ½ tsp fine sea salt, plus more to taste
- ½ tsp freshly cracked black pepper, or to taste

Method:

1. In a bowl, combine all of your ranch ingredients and whisk together to combine. Add more salt to taste.

Notes:

Store in an airtight container or Mason jar in the refrigerator for up to 1 week.