Homemade Ranch Dressing

Quick · Make-ahead · Makes about 1½ cups

Ken's note: TBD

Buttermilk, mayonnaise, and sour cream, with garlic, onion, and herbs. Store mayonnaise is fine. Fresh herbs are best; dried work if that’s what you have. Good on the Build-Your-Own Ranch Salad, and on pretty much anything else that wants ranch.

Ingredients

- ½ cup mayonnaise
- ½ cup sour cream
- ½ cup buttermilk, plus a splash more if you want it thinner
- 1 Tbsp fresh lemon juice or white vinegar
- 1 small garlic clove, grated or minced (or ½ tsp garlic powder)
- ½ tsp onion powder
- 2 Tbsp chopped fresh parsley, chives, and/or dill (or 1 tsp dried of each)
- Black pepper
- Salt

Method

1. No buttermilk? Put 1½ tsp white vinegar or lemon juice in a measuring cup, fill to ½ cup with milk, and let it sit 5 minutes.
2. Whisk the mayonnaise, sour cream, and buttermilk until smooth. Whisk in the lemon juice or vinegar, garlic, onion powder, and herbs. Taste and salt at the end, with plenty of pepper.
3. Chill at least 30 minutes so it thickens and the flavors come together. Keeps about a week, refrigerated. Whisk again before using, and thin with a little more buttermilk if it has tightened up.