



Featuring Today's Recipe Compliments of:

Mason Partak

Mason Made Ranch Dressing

Ingredients

Herb Mixture

3 tablespoon dried parsley
1 tablespoon dried minced onion
1 tablespoon dried dill
1 tablespoon granulated garlic
1 tablespoon onion powder
1 ½ teaspoon garlic powder
1 tablespoon salt (optional)
1 teaspoon black pepper
1 teaspoon cayenne
(if you like spice!)

Creamy Mixture

Mix to taste any of the

following:

Milk
Mayonnaise
Sour Cream
Buttermilk
Greek Yogurt

Mix all herb mixture ingredients and store in a Mason Jar.

Mix in to taste using milk, mayonnaise, sour cream, buttermilk, Greek yogurt – whatever you like! Most recipes call for mixing ½ cup milk and ½ cup mayonnaise starting with 1 tablespoon of Ranch mix. Add more to taste. I also added ½ cup of sour cream. Buttermilk adds a wonderful flavor, too.

Mix with whatever combination of mayonnaise/sour cream/milk you usually do. For 1 cup of dip or dressing, start with 1 tablespoon of mix, increasing gradually if you think it needs more oomph. One tablespoon was recommended, but you may find you prefer using more like 1 ½.

This dressing can be used as soon as you make it, but it thickens nicely after a night in the refrigerator. To make it a thicker dip, omit the milk (or use less) and add sour cream or yogurt.

