TIP: This very quick and richly zesty ranch dressing requires no cutting or chopping and is made without artificial ingredients and/or chemical preservatives, like those listed on samples of store-bought ranch dressing ingredient labels shown below.
**Preparation Time:** about 5 minutes + 30 minutes resting time for the flavors to infuse the dressing

**Needed**
(to make 1 1/2 cups or 12 ounces of dressing)

1/2 Cup Mayonnaise (yes, the mayo you see below is yellow because it’s homemade mayonnaise with added turmeric)
1/2 Cup Sour Cream
1/2 Cup Buttermilk
1/2 Teaspoon Garlic Powder
1 Teaspoon Dried Chives
1/2 Teaspoon Dried Parsley
1/2 Teaspoon Dried Dill Weed
1/4 Teaspoon Onion Powder
1/8 Teaspoon Salt
Crunch of Ground Black Pepper
**Equipment**

Measuring Cup  
Tablespoon  
Teaspoon  
Whisk  
16-Ounce Jar with a Snug Fitting Lid

1. Add the following to a measuring cup:

**1/2 cup (4 ounces) mayonnaise**
Quick and Zesty Ranch Dressing

1/2 (4 ounces) cup sour cream

1/2 cup (4 ounces) buttermilk

1/2 teaspoon garlic powder, 1 teaspoon dried chives
1/2 teaspoon dried parsley, 1/2 teaspoon dried dill weed

1/4 teaspoon onion powder, 1/8 teaspoon salt and crunch of ground black pepper

2. Whisk the ingredients together until they look
like the picture below right.

3. Pour the *freshly made ranch dressing* into a container, cover with a lid and...
...refrigerate for at least 30 minutes before use for the herb flavors and seasonings to infuse the dressing. Store any remaining dressing in the refrigerator for at least 1-2 weeks.

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