

Quick and Zesty Ranch Dressing



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.

Ingredients: Vegetable Oil (Soybean and/or Canola), Water, Buttermilk, Sugar, Less Than 2% of: Egg Yolk, Salt, Lactic Acid, Vinegar, Modified Corn Starch, Disodium Inosinate & Guanylate, Garlic†, Onion†, Phosphoric Acid, Monosodium Glutamate, Xanthan Gum, Natural and Artificial Flavors, Spices, Disodium Phosphate, Sorbic Acid and Calcium Disodium EDTA Added to Preserve Freshness. †Dried
Contains: Egg, Milk

INGREDIENTS: VEGETABLE OIL (SOYBEAN AND/OR CANOLA), WATER, SUGAR, CONTAINS LESS THAN 2% OF EGG YOLK, SALT, BUTTERMILK, NATURAL FLAVORS (CONTAIN MILK), SPICE, DRIED GARLIC, DRIED ONION, DISTILLED VINEGAR, PHOSPHORIC ACID, YEAST EXTRACT, XANTHAN GUM, MODIFIED FOOD STARCH, DISODIUM PHOSPHATE, POTASSIUM SORBATE (A PRESERVATIVE), DISODIUM INOSINATE, DISODIUM GUANYLATE, CALCIUM DISODIUM EDTA TO PROTECT FLAVOR.
CONTAINS: EGG, MILK

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

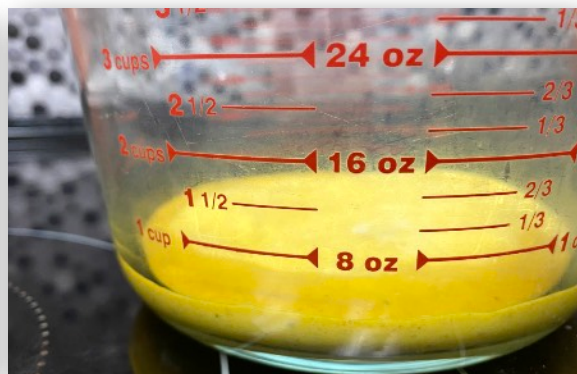
Whisk

16-Ounce Jar with a Snug Fitting Lid

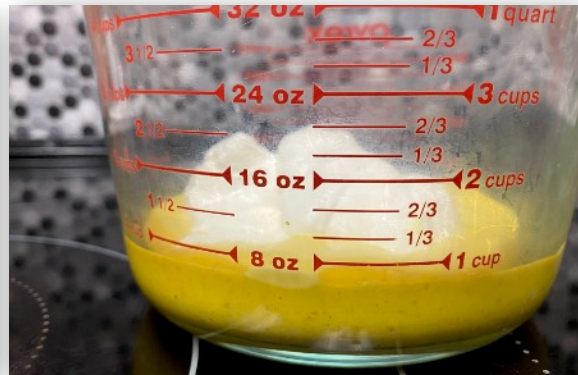


1. Add the following to a measuring cup:

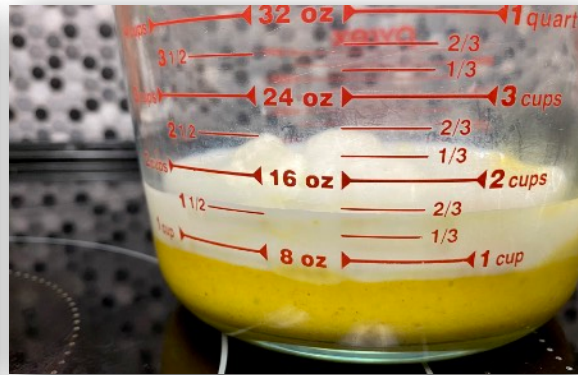
1/2 cup (4 ounces) mayonnaise



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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