

## Homemade Ranch Dressing

Total time: 15 minutes

Yield: About 1 1/2 cups



- 1/2 cup buttermilk
- 1/2 cup mayonnaise
- 6 tablespoons sour cream
- 1 tablespoon minced shallot
- 1 tablespoon minced fresh parsley
- 1 tablespoon minced fresh dill
- 1 garlic clove, minced
- 1 teaspoon lemon juice
- Pinch sugar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Pinch cayenne pepper (optional)

In a medium sized bowl, whisk together the mayonnaise, sour cream, shallot, parsley, dill, garlic, lemon juice, sugar, salt, pepper, and cayenne pepper (if using). Add the buttermilk slowly until it reaches your desired consistency (one half cup will yield a thin dressing). Store it covered for up to four days in the refrigerator; whisk before using.

Source: The America's Test Kitchen Family Cookbook

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*