

IN THE KITCHEN ^{with} TAKE A BITE OF BC!

BCAITC's Chef Randle

SALAD
DRESSINGS

BC BUTTERMILK RANCH DRESSING

YIELD: 360mL (1 ½ cups)

- 120mL (1/2 cup) mayonnaise
- 120mL (1/2 cup) BC sour cream
- 120mL (1/2 cup) BC buttermilk
- 30mL (1 Tbsp) fresh dill, chopped
- 30mL (1 Tbsp) fresh parsley, chopped
- 30mL (1 Tbsp) fresh chives, chopped
- 3mL (1/4 tsp) salt
- 1mL (1/8 tsp) pepper
- juice of 1 lemon



Method:

1. Whisk together the first 3 ingredients.
2. Add herbs and spices, combine.
3. Add lemon juice and combine.
4. Taste and season as desired.