

BC BUTTERMILK RANCH DRESSING



INGREDIENTS

Good-quality Mayonnaise	125 ml
Sour Cream	125 ml
Buttermilk	125 ml
Fresh Parsley , minced	45 ml (or 1 tablespoon dried)
Fresh Dill, minced	10 ml (or 1/2 teaspoon dried)
White Wine Vinegar	5 ml
Worcestershire sauce	5 ml
Garlic, minced	1 clove
Onion, minced	15 ml
Salt & Freshly ground Black Pepper	To Taste

DIRECTIONS

1. In a medium bowl, whisk together mayonnaise, sour cream, and buttermilk until smooth. Stir in parsley, dill, vinegar, Worcestershire sauce, garlic, onion, salt, and pepper. Blend well and adjust seasonings, to taste. If consistency is too thick, thin out dressing with a splash of additional buttermilk.