

## **Ranch Dressing**

from Joshua Bousel at Serious Eats

1/2 cup buttermilk

1/2 cup mayonnaise

1 teaspoon finely chopped fresh chives

1 teaspoon lemon juice

1/2 teaspoon onion powder

1/8 teaspoon black pepper

1/2 cup sour cream

1 tablespoon finely chopped fresh parsley

1 teaspoon finely chopped fresh dill

1 teaspoon Dijon mustard

1/2 teaspoon salt

In a medium bowl, whisk together buttermilk, sour cream, and mayo. Mix in parsley, chives, dill, lemon juice, mustard, onion powder, salt, and black pepper. Place in an airtight container and refrigerate for at least one hour before using. Store up to one week in the refrigerator.