

Buttermilk Ranch Dressing



Servings: 8

Ingredients:

- ✓ 3/4 cup mayonnaise
- ✓ 1/4 cup chopped fresh leafy herbs (parsley, chives, basil and/or dill)
- ✓ Kosher salt and freshly ground black pepper
- ✓ 1/4 cup buttermilk

Note: to make buttermilk if you don't have any on hand, take ¼ cup of 2% or whole milk, or vegan milk, and add 1 tsp of lemon juice or white vinegar, stir, let sit for 10 minutes.

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Whisk together the mayonnaise, herbs and a generous pinch of salt in a small bowl. Whisk in the buttermilk and a couple turns of freshly ground black pepper until blended.

*Store in refrigerator in a jar with a lid up to 2 weeks.

FFC Buttermilk Ranch Recips

Nutrition Facts

Serving Size: 1 Serving (2 tbsp)

Amount Per Serving		% Daily Value*
Calories	145.2 kcal	7 %
Total Fat	15.6 g	24 %
Saturated Fat	2.5 g	13 %
Trans Fat	0 g	
Cholesterol	9.3 mg	3 %
Sodium	159.4 mg	7 %
Total Carbohydrate	0.6 g	0 %
Dietary Fiber	0.1 g	0 %
Sugars	0.5 g	
Protein	0.6 g	1 %
Vitamin A	4 %	Vitamin C 4 %
Calcium	2 %	Iron 1 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Full Info at cronometer.com

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