



# Homemade Ranch Dressing

## Ingredients

- **1 cup** good quality mayonnaise
- **½ cup** sour cream
- **1/3 cup** buttermilk
- **1** clove garlic, grated finely
- **¼ tsp.** kosher salt
- **1 tbsp.** finely chopped chives
- **¼ cup** flat-leafed Italian parsley, finely chopped
- **2 tbsp.** fresh dill, finely chopped
- **½ tsp.** vinegar (white wine or apple cider)
- **¼ tsp.** paprika
- If desired, a little cayenne and/or hot sauce

## Directions

1. Mix or shake ingredients together, or use a few pulses in a food processor. Taste and adjust the seasoning. If dressing is too thick for the purpose, thin it with a little more buttermilk.

**Note:** A few hours of resting in the fridge make a big difference to the flavour, so taste again before serving, and make the necessary adjustments.