



Recipe #C13 Buttermilk Ranch Dressing

Serving Size and Ingredients:2T

25 Servings	50 Servings	100 Servings	Ingredients
2 cups + 1 Tbsp.	4 cups + 2 Tbsp.	8-1/3 cups	Low-Fat Buttermilk
1 cup + 1 Tbsp.	2 cups + 1 Tbsp.	4 cups + 2 Tbsp.	Low-Fat Mayonnaise
1 cup + 1 Tbsp.	2 Cups + 1 Tbsp.	4 cups + 2 Tbsp.	Low-Fat Sour Cream
1-1/2 tsp.	1 Tbsp.	2 Tbsp. + ¼ tsp.	Garlic Powder
1-1/2 tsp.	1 Tbsp.	2 Tbsp. + ¼ tsp.	Onion Powder
1 Tbsp. + ¼ tsp.	2 Tbsp. + ¼ tsp.	¼ cup + 1 tsp.	Chopped Fresh Chives
1 Tbsp. + 1 tsp.	2 Tbsp. + ¼ tsp.	¼ cup + 1 tsp.	Chopped Fresh Dill
1 Tbsp. + 1 tsp.	2 Tbsp. + ¼ tsp.	¼ cup + 1 tsp.	Chopped Fresh Parsley
1-1/2 tsp.	1 Tbsp.	2 Tbsp. + ¼ tsp.	Salt
½ tsp.	¾ tsp.	1-1/2 tsp.	Pepper

North Central New Mexico Economic Development District
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 Non-Metro Area Agency on Aging
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Instructions:

- 1. Whisk together the buttermilk, mayonnaise, and sour cream in a bowl. Stir in the garlic powder, onion powder, chives, dill, parsley, salt, and pepper. Cover and refrigerate at least 30 minutes before serving.***