



### **Homemade Buttermilk Ranch**

Serve this tangy homemade ranch dressing over an iceberg wedge salad or with a variety of raw crudité's, including cucumbers, bell peppers, radishes, cherry tomatoes, carrots, and celery. I've found that the best way to get my kids to eat a plate of raw veggies to plop a bowl of this in the middle. To make feta or bleu cheese dressing, add 6-8 ounces crumbled cheese into the dressing. For bleu cheese, I use Pt. Reyes Blue, which is creamy in consistency. For feta, crumble your own from a block stored in brine. I like soft Israeli, Greek or French feta. Ingredients make a big difference in the outcome – use good quality mayonnaise, such as Hellman's, Best Foods or Duke's mayo, and be sure to shake the buttermilk before adding. Note: If you have kiddos who are in the stage where they balk at anything green, feel free to omit the fresh herbs.

1 cup mayonnaise

¼ to ½ cup low-fat buttermilk (add more for a thinner consistency)

1 lemon, juiced, but only add a tablespoon at a time and taste before adding more

½ cup plain Greek yogurt (it can be non-fat or whole milk or anything in between)

½ teaspoon onion powder

½ teaspoon garlic powder

1 tablespoon finely minced fresh chives

1 tablespoon finely minced fresh flat-leaf parsley

1 tablespoon finely minced fresh mint

1 1/2 teaspoons kosher salt

Add the mayo to the bowl of a food processor or blender (you can also whisk everything together by hand). Add ¼ cup buttermilk, 1 tablespoon lemon juice and all the remaining ingredients. Pulse in on/off bursts. Check the dressing for consistency, as a dip you'll want it a little thicker. If you'd like to thin it out for salad, add a little extra buttermilk. Taste for seasoning and acidity; adjust with more lemon juice or salt, if necessary, if you want to mellow the flavor, add more buttermilk.

Refrigerate for up to one week.

#### **Notes:**

You can mix this together in a bowl, just make sure your herbs are finely chopped. Or use a high-powered blender, such as a Vitamix. Just know that if you over process the dressing, your final result will be green in color. But it still tastes good!

To make Jalapeño Ranch: Add a seeded and chopped jalapeno to the ingredients and replace the parsley with cilantro. Omit the mint. You can keep the chives in the mix or leave them out. If I don't have chives, I'll sometimes substitute finely chopped green onion.

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