

## Homemade Ranch Dressing



- 1 c mayonnaise
- 1 c buttermilk
- <sup>3</sup>/<sub>4</sub> c sour cream
- 1/2 t lemon juice
- 1 Tranch dressing mix (below)

Whisk all ingredients and refrigerate. (Stays fresh until buttermilk expiration date.) Makes 3½ cups dressing.

Ranch Dressing Mix:

- <sup>3</sup>/<sub>4</sub> c parsley flakes
- 6 T onion powder
- $^{1}/_{4}$  c garlic salt
- 2 T garlic powder
- 2 T black pepper
- 1 T kosher salt
- 1 T dill weed

Combine all seasonings and store in airtight container.