Homemade Ranch Dressing

Skip the store-bought bottle and make your own creamy, tangy, and flavorful ranch dressing at home! Perfect for dipping wings, drizzling over salads, or serving with fresh veggies.

Ingredients

- 1/2 cup mayonnaise (preferably full-fat for best flavor)
- 1/4 cup sour cream (or Greek yogurt for a lighter option)
- 1/4 cup buttermilk (adjust for desired consistency)
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 3/4 tsp dried dill or 1 tsp fresh dill
- 1/2 tsp dried chives (or fresh, finely chopped)
- 1/4 tsp salt (or to taste)
- 1/4 tsp black pepper or white pepper

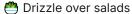
Instructions

- In a medium bowl, whisk together mayonnaise, sour cream, and buttermilk until smooth.
- Add garlic powder, onion powder, dill, parsley, chives, salt, and pepper.
- 3 Whisk well until all ingredients are combined.
- Cover and refrigerate for **at least 30 minutes** to let the flavors meld.
- 5 Serve chilled and enjoy!

Tips & Variations

- ✓ Make it thicker Use less buttermilk for a thicker dip consistency.
- **✓ Make it thinner** Add more buttermilk to make it more pourable for salads.
- ✓ Spicy Ranch Mix in a dash of hot sauce or cayenne pepper.
- ✓ Avocado Ranch Blend in ½ ripe avocado for a creamy twist.
- ✓ No buttermilk in the refrigerator? Add 1/2 tsp of white vinegar to 1/4 cup of milk. Let sit for 10 minutes then add to bowl with mayonnaise and sour cream.

How to Use Ranch Dressing



bip for wings, chicken tenders, or fries
Serve with fresh veggies

Use as a sauce for tacos or burgers

Homemade ranch dressing is **fresher**, **tastier**, **and preservative-free**—you'll never go back to store-

