

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

- 1** In a medium bowl, whisk together **mayonnaise, sour cream, and buttermilk** until smooth.
- 2** Add **garlic powder, onion powder, dill, parsley, chives, salt, and pepper**.
- 3** Whisk well until all ingredients are combined.
- 4** 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

- 🥗 Drizzle over salads
- 🍗 Dip 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-

bought! 😊