



ranch dressing

SERVINGS

nearly 2 cups

TIME

15 minutes

INGREDIENTS

- $\frac{3}{4}$ cup buttermilk (or plain yogurt)
- $\frac{1}{2}$ cup mayo
- $\frac{1}{2}$ cup sour cream
- 2 tablespoons white vinegar
- 1 tablespoon chives
- 1 tablespoon parsley
- 1 $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon pepper

DIRECTIONS

- Measure out all ingredients into a medium sized bowl and whisk to combine. Use a spatula to scrape down the sides of the bowl.
- If possible, refrigerate for one hour to let flavors combine.
- Store in a jar in the fridge.

EQUIPMENT

- Medium sized bowl
- Liquid and dry measuring cups and measuring spoons
- Whisk and spatula

TIPS TO INVOLVE THE KIDS

- Wash Hands!
- Designate an area to get a bit messy!
- Have kids measure ingredients.
- Let kids whisk to combine.

EXTRA!

- Use fresh chives and parsley when possible!
- This ranch is great as a dip for carrots and other veggies.
- Top our chopped salad with ranch and enjoy!

