

THE CULINARY

Playground



Ranch Dressing

- 1/2 cup well-shaken buttermilk
- 2-3 tablespoons sour cream
- 1-2 tablespoons mayonnaise
- 1 teaspoon finely chopped fresh tarragon, dill, parsley, chives or celery leaves (or a combination)
- 1 clove garlic, finely minced with a microplane grater
- 1/2 teaspoon dijon mustard

Combine all ingredients into a mason jar. Shake like the Dickens.
Open, taste, season to taste with salt and plenty of fresh black pepper. Seal, and shake again.

Bacon Ranch Potato Salad

- 1 1/2 lb small red potatoes (about 10), quartered
- 1/2 teaspoon salt
- 1 cup grape tomatoes, cut in half
- 1/2 cup chopped celery
- 1/4 cup chopped fresh chives or green onions
- 1/4 cup cooked crumbled bacon
- 1/2 cup ranch dressing

In Dutch oven or 5-quart saucepan, place potatoes and salt. Add water just to cover. Heat to boiling; reduce heat to low. Cover; simmer 10 to 15 minutes or until tender. Drain; rinse with cold water to cool. Drain well. Cool slightly. Place potatoes in large bowl. Add tomatoes, celery, chives and bacon. Stir in ranch dressing. Serve warm, or cover and refrigerate until ready to serve.