

# THE CULINARY

*Playground*



## **Ranch Dressing**

- 1/2 cup well-shaken buttermilk
- 3 tablespoons sour cream
- 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 .

Add more sour cream to thicken.