

## Creamy Ranch with Buttermilk & Parmesan - Bold Flavor in Every Spoonful

Creamy and Tangy Ranch Dressing



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

$\frac{1}{2}$  cup mayonnaise  
... cup sour cream  
 $\frac{1}{2}$  cup buttermilk  
 $\frac{1}{2}$  tsp garlic powder  
 $\frac{1}{2}$  tsp onion powder  
1 tsp dried parsley  
1 tsp dried dill  
Salt and pepper to taste  
... cup grated Parmesan cheese (optional)  
Fresh parsley or dill for garnish (optional)

Directions:

- 1 Mix the Base:
- 2 Add the Seasoning:
- 3 Customize It:
- 4 Chill & Serve:

Tips for Success:

Use full-fat ingredients for the creamiest texture.

For a thicker dip-style ranch, reduce the buttermilk to ... cup.

Stir in chopped fresh herbs like parsley, dill, or chives just before serving for a garden-fresh boost.

Ranch will thicken slightly as it chills-adjust with a splash of buttermilk if needed before serving.

Ways to Use It:

Drizzle over green salads or grain bowls

Serve as a dip with crudit s or Beer Cheese Dip for double-dip delight

Spoon onto Sheet Pan Quesadillas or tacos

Drizzle on Walking Taco Bar bowls or nachos for that cool finishing touch

Pair with Totchos for game-day dipping greatness

Storage:

Refrigerate in a sealed container for up to 7 days.

Stir well before each use.

Not recommended for freezing.

More Recipes You'll Love:

Cheese-Stuffed Chicken Wontons - made to dip in this dressing

Totchos (Tater Tot Nachos) - ranch-worthy every time

Walking Taco Bar - drizzle your dressing and watch them disappear

Sheet Pan Quesadillas - crowd-friendly and ranch-ready

## DIRECTIONS

1. **Mix the Base:** In a medium bowl, whisk together the mayonnaise, sour cream, and buttermilk until smooth.
2. **Add the Seasoning:** Stir in garlic powder, onion powder, dried parsley, dill, salt, and pepper. Whisk until the herbs are evenly distributed.
3. **Customize It:** Taste and adjust seasonings to your preference. Add more garlic powder for boldness or extra dill for brightness. If using, stir in the Parmesan cheese for extra umami flavor and creamy texture.
4. **Chill & Serve:** Cover with plastic wrap or store in an airtight container. Chill in the fridge for at least 30 minutes to let flavors meld. Stir before serving.
5. **Tips for Success:** Use full-fat ingredients for the creamiest texture.
6. For a thicker dip-style ranch, reduce the buttermilk to ... cup.
7. Stir in chopped fresh herbs like parsley, dill, or chives just before serving for a garden-fresh boost.
8. Ranch will thicken slightly as it chills-adjust with a splash of buttermilk if needed before serving.
9. **Ways to Use It:** Drizzle over green salads or grain bowls
10. Serve as a dip with crudit s or Beer Cheese Dip for double-dip delight
11. Spoon onto : Sheet Pan Quesadillas or tacos
12. Drizzle on : Walking Taco Bar bowls or nachos for that cool finishing touch

13. Pair with : Totchos for game-day dipping greatness
14. Storage: Refrigerate in a sealed container for up to 7 days.
15. Stir well before each use.
16. Not recommended for freezing.
17. More Recipes You'll Love: Cheese-Stuffed Chicken Wontons - made to dip in this dressing
18. Totchos (Tater Tot Nachos) - ranch-worthy every time
19. Walking : Taco Bar - drizzle your dressing and watch them disappear
20. Sheet : Pan Quesadillas - crowd-friendly and ranch-ready
21. Beer : Cheese Dip - dip duo perfection
22. Final Thoughts: This Creamy and Tangy Ranch Dressing is proof that a simple homemade dressing can transform your meals. It's rich, herby, and endlessly versatile-exactly what you want in a go-to condiment. Once you taste it, you'll never go back to the bottled kind.
23. Tried it? Drop your variations and uses in the comments! And be sure to follow ChefManiac for more everyday flavor upgrades and party-ready dips.

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-ranch-with-buttermilk-parmesan-bold-flavor-in-every-spoonful/>