

Homemade Buttermilk Ranch: The Best Salad Dressing Recipe

Homemade Buttermilk Ranch Salad Dressing



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5 min

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INGREDIENTS

- 1/2 cup buttermilk
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1 tablespoon fresh chives, finely chopped
- 1 tablespoon fresh parsley, finely chopped
- 1 teaspoon fresh dill, finely chopped
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- A squeeze of fresh lemon juice (optional)

Swaps and Notes:

Buttermilk: Buttermilk is a must here for that classic tangy flavor. If you don't have buttermilk on hand, you can make a simple substitute by adding 1/2 tablespoon of white vinegar or lemon juice to 1/2 cup of milk and letting it sit for 5 minutes.

Mayonnaise/Sour Cream: The combination of mayonnaise and sour cream creates the perfect creamy texture. You can use all mayonnaise or all sour cream, but the blend is truly the best.

Herbs: Fresh herbs are key! While you can use dried herbs, the flavor won't be as vibrant.

Seasoning: You can adjust the amount of garlic and onion powder to your liking. A little extra cayenne pepper would add a nice kick.

Step-by-Step Instructions:

Chop the Herbs: Finely chop the fresh chives, parsley, and dill.

Whisk the Base: In a medium bowl, whisk together the buttermilk, mayonnaise, and sour cream until smooth and well combined.

Add the Herbs and Seasoning: Stir in the chopped fresh herbs, garlic powder, onion powder, salt, and black pepper. If you're using it, add a squeeze of fresh lemon juice.

Chill and Serve: Whisk everything together until the ingredients are evenly distributed. For best results, cover the bowl and refrigerate the dressing for at least 30 minutes to allow the flavors to meld.

Adjust Consistency: If the dressing is too thick, you can thin it out with a tablespoon or two of milk. If it's too thin, you can add a little more mayonnaise.

Serve: Serve the dressing chilled.

Tips for Success:

Fresh Herbs are Key: Seriously, don't skimp on the fresh herbs! They are what make this dressing so special.

Let it Rest: Resting the dressing in the fridge for a little while allows all the flavors to meld together beautifully.

Taste and Adjust: Before serving, give the dressing a quick taste and adjust the salt, pepper, or tanginess to your liking.

Make a Big Batch: This recipe scales up beautifully. Make a double batch and keep it in a jar in the fridge for a week's worth of delicious dressing.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 100 kcal

Carbohydrates: 2g

Protein: 1g

Fat: 10g

Saturated Fat: 2g

DIRECTIONS

1. **Chop the : Herbs:** Finely chop the fresh chives, parsley, and dill.
2. **Whisk the : Base:** In a medium bowl, whisk together the buttermilk, mayonnaise, and sour cream until smooth and well combined.
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10. **Make a : Big Batch:** This recipe scales up beautifully. Make a double batch and keep it in a jar in the fridge for a week's worth of delicious dressing.

11. **Serving Suggestions and Pairings:** This Homemade Buttermilk Ranch is perfect for so many things! Use it as a classic salad dressing, a dip for fresh vegetables, or a dipping sauce for chicken wings, pizza, or french fries. It's also the perfect complement to some easy cheese-stuffed chicken wontons with ranch or a light, tangy chicken salad that's craving for no mayo in sight.
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Calories: 100 kcal
13. **Carbohydrates:** 2g
14. **Protein:** 1g
15. **Fat:** 10g
16. **Saturated :** Fat: 2g
17. **Cholesterol:** 15mg
18. **Sodium:** 250mg
19. **Fiber:** 0g
20. **Sugar:** 1g
21. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. **Storage and Leftover Tips:** Store the dressing in an airtight container in the refrigerator for up to 1 week. The flavor will actually get better over time as the herbs infuse the dressing.
23. **More Recipes You'll Love:** If you enjoy easy, fresh, and savory meals, you might also like these other recipes:
24. This : One-Pan Breakfast Bake will make you skip
25. This : Cajun Chicken Sausage Gumbo is my favorite bowl of Southern comfort

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