Ranch Dressing

Ingredients

1/4 c Mayonnaise

1/4 c Sour Cream 1/4 c Buttermilk

1/2 t Dried Dill

1/4 t Dried Parsley

1/4 t Dried Chives

1/8 t Onion Powder

1/4 t Garlic Powder

1/8 t Salt

0 ds Ground Black Pepper

3 t Lemon Juice

Instructions

Whisk together the mayo, sour cream and buttermilk until smooth. Add the spices and whisk until combined. Add the lemon and whisk again. Pour into a jar and chill in the refrigerator until ready to serve. This dressing will keep nicely in the refrigerator for up to a week.