



World's Best Buttermilk Ranch Dressing

SERVES 1 cup

INGREDIENTS

- ½ cup mayonnaise
- ⅓ cup buttermilk, well-shaken before measuring
- 1 tablespoon lemon juice
- 2 teaspoons dijon
- 1 very small clove of garlic, grated or pureed
- ¼ cup snipped chives or dill or both

INSTRUCTIONS

1. Whisk everything together in a small bowl. Transfer to a mason jar and chill at least 1 hour before serving.

TIP: Salt is tricky here. If you use salted butter and store-bought bread and broth, you might not need any. If you use homemade everything, you might need lots. Taste a little bit before baking and decide for yourself.