

Homemade Buttermilk Ranch Dressing from Onceuponachef.com

Servings: Makes about 1-1/3 cups

- 1/2 cup sour cream
- 1/2 cup buttermilk
- 1/4 cup mayonnaise, best quality such as Hellmann's or Duke's
- 2 garlic cloves, minced (see note)
- 1 scant teaspoon salt
- 1/4 teaspoon pepper
- 1-1/2 teaspoons dried dill
- 1/4 cup finely chopped fresh chives
- 2 teaspoons fresh lemon juice
- Few dashes Tabasco sauce, optional

Combine all of the ingredients in a medium bowl and whisk well. Taste and adjust seasoning if necessary. Chill until ready to serve.

Note: The dressing will keep well in the refrigerator for 3-4 days. The garlic flavor gets stronger the longer it sits, so you might want to cut back if you're planning on making it in advance. **The dressing will thicken up to more of a dip consistency as it chills.**