Buttermilk Ranch Dressing

Ingredients:

- 1 cup mayo
- 1/2 cup sour cream
- 3/4 cup buttermilk
- 3 tsp onion powder
- 1 tsp garlic powder
- 1 tsp sugar
- 1/2 tsp MSG
- 1/2 tsp salt
- 2 tsp white vinegar
- 1/4 cup fresh parsley, chopped
- 1/4 cup fresh dill, chopped
- 1/4 cup fresh chives, chopped

Directions:

1. Mix ingredients together
2. Allow to chill for 1 hour

Notes:

1. This will be a slightly runny ranch. If you like it thicker, start with 1/2 cup buttermilk and increase if desired. It will thicken up a bit in the fridge.

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