

Homemade Ranch Dressing Recipe

Prep Time: 2 minutes **Total Time:** 2 minutes

Cool and creamy Buttermilk Ranch Dressing comes together in seconds with simple ingredients. This homemade ranch recipe serves 6 as a salad dressing or 8-10 as a dip.

Author: Natasha Kravchuk

Course: Dip, Dressing

Cuisine: American

Skill Level: Easy

Cost to Make: \$2-\$3

Servings: 6 servings



Ingredients

- 1/2 cup cold buttermilk, or kefir
- 1/2 cup cold sour cream
- 1/2 cup **real mayonnaise**
- 1 tsp **white vinegar**
- 1 tsp **onion powder**, or 2 Tbsp finely chopped chives
- 1 tsp dried parsley leaves, or 2 Tbsp finest chopped Italian parsley leaves
- 1/2 tsp dried dill, or 1 Tbsp chopped fresh dill
- 1/2 tsp **garlic powder**, or 3 medium garlic cloves (1 Tbsp finely grated garlic)
- 1/2 tsp **fine sea salt**, plus more to taste
- 1/2 tsp freshly cracked black pepper, or to taste

Instructions

1. In a bowl, combine all of your ranch ingredients and whisk together to combine. Add more salt to taste. As a dressing, 3/4 tsp salt is nice and as a dip, you can get by with 1/2 tsp salt. Cover and refrigerate for at least 2 hours before serving.

Recipe Notes

*Store in an airtight container or **mason jar** in the refrigerator for up to 1 week.

Copyright © 2023 Natasha's Kitchen