

# Ranch Dressing II



This ranch dressing is great because it doesn't have all the chemicals and preservatives that many do. You can also use buttermilk in place of the sour cream, if you like.

**Prep:** 5 mins

**Additional:** 30 mins

**Total:** 35 mins

**Servings:** 12

**Yield:** 1 1/2 cup



## Ingredients

1 cup mayonnaise  
1/2 cup sour cream  
1/2 teaspoon dried chives  
1/2 teaspoon dried parsley  
1/2 teaspoon dried dill weed  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/8 teaspoon salt  
1/8 teaspoon ground black pepper

## Directions

### Step 1

In a large bowl, whisk together the mayonnaise, sour cream, chives, parsley, dill, garlic powder, onion powder, salt and pepper. Cover and refrigerate for 30 minutes before serving.

## Nutrition Facts

**Per Serving:** 153 calories; protein 0.5g; carbohydrates 1.1g; fat 16.6g; cholesterol 11.2mg; sodium 133.7mg.