Name: Buttermilk Marinade for Chicken

## Yield 1-1/2 quarts

Ingredients:	Quantity		Procedure
	Single	Double	
Buttermilk	1/2 quart		1. Place all of the items in a mixing bowl and blend well with a whisk
Blackening spice	1/4 cup		2. Pour over the chicken meat and let marinade overnight covered in the refrigerator.
Eggs, whole			
Ranch dressing, CG	1 quart		