

Ranch Dressing

This is the best all-purpose creamy herb dressing to use with vegetables, chicken wings, and salads.

Makes 1 cup

1/2 cup	buttermilk	1/2 tsp	dried basil
1/2 cup	sour cream	1/2 tsp	dried thyme
1 tbsp	granulated sugar	1/2 tsp	dried parsley
1 tsp	sea salt	1/2 tsp	freshly ground black pepper
1 tsp	garlic salt		
1 tsp	dried onion flakes		

1. In a medium bowl, whisk together buttermilk, sour cream, sugar, salt, garlic salt, onion flakes, basil, thyme, parsley and black pepper, for about 45 seconds.
2. Let sit in the refrigerator for 30 minutes for the flavors to meld.
3. Keep refrigerated. Keeps for 14 days.