

Pepper Ranch Salad Dressing Mix

Ingredients	
2 Tablespoons	Black Pepper, Finely Ground
2 Tablespoons	Black Pepper, Coarsely Ground
1.5 cups	Dried Parsley Flakes
1/2 cup	Garlic Salt
2 Tablespoons	Kosher Salt
1/4 cup	Granulated Garlic
3/4 cup	Granulated Onion
2 Tablespoons	Dill Weed
2 Tablespoons	Celery Salt

1. Add all ingredients to a Quart Sized canning jar. Shake until thoroughly mixed together. Store in airtight container.

Yield: about 4 cups of dry mix.

Ingredients	
1 cup	Mayonnaise
1 cup	Bulgarian buttermilk
1 cup	Sour Cream
1 Tablespoon	Dry Pepper Ranch Dressing Mix

1. To make dressing, combine mayonnaise, buttermilk, sour cream and mix. Whisk together until completely incorporated.
2. Refrigerate dressing for several hours – until chilled through.

Yield: 3 cups dressing.

Notes:

To alter this to make a dip, simply omit the buttermilk.

Want a spicier dressing? Add some chipotle chili pepper powder, or add a few shakes of Tobasco sauce.

For an amazing dip? Add a cup of diced celery and a cup of diced onion and allow to sit overnight in the fridge before serving.