

ranch dressing

recipe: adapted, barely, from The Galley Gourmet

(makes about 1 cup)

- 1/3 cup mayonnaise
- 1/4 cup buttermilk
- 1/4 cup sour cream, full fat or light
- 2 tablespoons chopped green onions, 1-2 onions depending on the size
- 2 tablespoons chopped flat-leaf parsley
- 1 small garlic clove, smashed and peeled
- 1 tablespoon apple cider vinegar
- 1 teaspoon Dijon mustard
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

In the basin of a food processor, combine the green onions, garlic, and parsley. Process until finely chopped. Scrape down the sides of the bowl and process again. Add the remaining ingredients and pulse just until combined. If you don't have a food processor, you can make this dressing in a deep bowl with a hand blender – I did! Dressing will keep in an airtight container for up to 5 days. Serve the dressing over salad or use as a dip for veggies.

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