



Homemade Ranch Recipe

Ingredients

- 1 cup** Whole Milk
- 1/2 cup** High-quality Mayonnaise (we recommend an avocado- or olive oil-based mayo)
- 1/2 cup** Sour Cream (adds the essential tang)
- 1 tbsp** Dried Parsley
- 1 tsp** Dried Dill
- 1 tsp** Dried Chives
- 1/2 tsp** Garlic Powder
- 1/2 tsp** Onion Powder
- 1/4 tsp** Sea Salt (or to taste)
- 1/4 tsp** Black Pepper
- 1 tsp** Fresh Lemon Juice or White Vinegar (to stabilize and brighten the flavor)

Instructions

1. **Combine the Dairy:** In a medium-sized mixing bowl, whisk together the whole milk, mayonnaise, and sour cream until completely smooth. Ensure there are no lumps of mayonnaise remaining.
2. **Add Seasonings:** Add the parsley, dill, chives, garlic powder, onion powder, salt, and pepper.
3. **Acidify:** Stir in the lemon juice or vinegar. This step is crucial, as the acidity reacts with the milk and sour cream to mimic the authentic taste of “buttermilk” style ranch.
4. **Chill:** This is the most important step for flavor development. Cover the bowl and refrigerate for at least **one hour** before serving. This allows the dried herbs to rehydrate and the flavors to permeate the dressing.
5. **Adjust:** Give it a final stir after chilling. If it is too thick for your preference, add a tablespoon of milk. Taste and adjust salt if necessary.

Mathematical Proportion Note

For those interested in the ratios, the total volume of base ingredients (1 cup milk + 0.5 cup mayo + 0.5 cup sour cream) is 2 cups. The spice blend provided works perfectly for this 2-cup yield. If you decide to scale the recipe, ensure you maintain the ratio of 1 part milk to 0.5 parts mayo to 0.5 parts sour cream to keep the consistency stable.

Enjoy your dressing; it is far superior to anything you will find in a plastic bottle on a grocery store shelf.