

MASON JAR RANCH DRESSING

Ingredients

1/4 cup buttermilk
1/4 cup whole milk, plus more for thinning
1/2 cup mayonnaise
1/4 cup sour cream
3 dashes hot sauce
2 teaspoon distilled white vinegar
1/4 teaspoon paprika
1 garlic clove, minced
2 tablespoons minced fresh parsley
2 teaspoons chopped fresh dill
1 teaspoon chopped fresh oregano
Pinch of kosher salt
Pinch of black pepper

Directions

1 - In a 1-quart mason jar, combine the buttermilk, whole milk, mayonnaise, and sour cream.

2 - Add the hot sauce, vinegar, paprika, garlic, parsley, dill, oregano, salt, and pepper.

3 - Screw on the lid and shake vigorously for 30 seconds, thinning with milk if needed to get it to really mix. Taste and adjust the seasonings. Store it in the fridge for up to 2 weeks.

Serves: 6 - 8

Source: *The Pioneer Woman Cooks: Super Easy!* (Drummond)