



# *Chef Ron's*

## *Signature Recipe*

*\*Bon Appetit\**

### **Creamy Ranch Salad Dressing**



#### **Kitchen tools needed:**

measuring cups and spoons, stand blender or immersion blender, 32oz mason jar, rubber spatula, whisk, small mixing bowl

#### **Ingredients:**

- 2 large egg yolks
- 1 teaspoon white wine vinegar
- 1 tablespoons fresh squeezed lemon juice
- 1 cup sunflower oil
- 1/2 teaspoon granulated garlic
- 1/2 teaspoon onion powder
- 2 tablespoons chopped fresh flat leaf parsley
- 2 tablespoons minced fresh chives
- 2 tablespoons fresh minced dill
- 1 cup buttermilk or sour cream
- 1/2 teaspoon kosher salt, or to taste

#### **Directions:**

1. Place egg yolk, white wine vinegar and lemon juice into sterilized mason jar, pulse several times till mixed.
2. While blender is running drizzle in the oil in a steady stream. Continue to blend until the mixture is light in color and thick.
3. Stop blender and scrape down sides of jar or container. Add the dry granulated garlic, dry onion powder, herbs and finally chives at last. Blend until smooth and vibrant green.
4. Place the buttermilk or sour cream into small mixing bowl. Gently mix in the herb mayonnaise mixture being sure to spatula out all the mixture for the jar or blender.
5. Taste and season with kosher salt as desired.
6. Store dressing covered and chilled for at least 30 minutes before serving if possible to allow the flavors to meld together or serve immediately if desired.

#### **Serving suggestions:**

- Serve as a salad dressing over fresh greens, vegetable dip or toss with cooked potatoes or pasta for a delicious signature salad.

Makes 3 cups

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