

# JENNI MARIE'S TEST KITCHEN

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## Ranch Dressing

Makes 12oz. (12 servings)

### Equipment Needed:

- Small Mixing Bowl
- Kitchen Scale
- Whisk or Immersion Blender
- Measuring Cups & Spoons

### Directions:

1). Gather all equipment & ingredients. Whisk or blend together all ingredients in a small mixing bowl. Place in an airtight container and store in fridge for up to 7 days.

- *1/2 C. (100g.) Real Mayonnaise*
- *1/2 C. (100g.) Plain Greek Yogurt (sub with mayo or sour cream)*
- *1/4 C. (56ml.) Milk (sub w/ buttermilk, Fairlife lactose free milk, or water)*
- *3 T. (22g.) Grated Parmesan*
- *2 T. (8g.) Fresh Chopped Chives (or 2 t. dried)*
- *1/4 t. Dried Dill*
- *2 t. Dried Parsley (or 1 T. Fresh)*
- *1.5 t. (8g.) Dijon Mustard*
- *2 t. (10g.) Lemon Juice*
- *1 t. (5g.) Vinegar*
- *1/4 t. Kosher Salt*
- *1/4 t. Black Pepper*
- *1/2 t. Granulated Sugar (or sweetener of choice)*
- *1 T. Low FODMAP Garlic Replacer (sub w/ 1 t. garlic powder)*

*It's best to make this about an hour ahead of time, so all the flavors have a chance to combine.*