

# Ranch Dressing II Recipe By: DAWNIA

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Prep: 5 m      Servings: 6 (work in groups of 4 to 6)

Ready In: 35 m      Skill Level: Beginner

## **Recipe Comments:**

"This ranch dressing is great because it doesn't have all the chemicals and preservatives that many do. You can also use buttermilk in place of the sour cream, if you like."

## **Ingredients:**

- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1/4 teaspoon dried chives
- 1/4 teaspoon dried parsley
- 1/4 teaspoon dried dill weed
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1/16 teaspoon salt
- 1/16 teaspoon ground black pepper

## **Directions:**

1. In a large bowl, whisk together the mayonnaise, sour cream, chives, parsley, dill, garlic powder, onion powder, salt and pepper.
2. Cover and refrigerate for 30 minutes before serving.
3. Cut your vegetables according to the videos we watched this week possibly last week.
4. Assemble your vegetables and dip on a platter.

## **Questions:**

1. How can this recipe be modified so it is dairy-free?
2. Are vegetables the only food item that this dip could be used for?
3. If you do not like one of the herbs what can be done to change it?
4. If a person cannot have sour cream, garlic or onion, can they still make this recipe? Explain.
5. Why must the dip sit for 30 minutes before eating it?
6. Could a vegetarian eat this dip? Explain.
7. Could a vegan eat this dip? Explain.
8. How will we measure the 1/8 and 1/16 teaspoon measures?
9. Why are chemicals and preservatives a problem?

Source:

<http://allrecipes.com/recipe/16131/ranch-dressing-ii/>