

Homemade Ranch Dressing Mix by Lynn's Recipes



Lynn demonstrates how to make your own Homemade Ranch Dressing Mix. This is something you can make and keep on hand when you need it for dressing, dips or to add to a recipe. It keeps in the refrigerator for 3-4 months or the freezer for 6-8 months. 3 Tablespoons of the mix equals 1 packet of the store bought kind. It makes about 1 cup of the mix. Adapted from Simply Scratch.

Ingredients:

- 1 cup dry Buttermilk
- 2-1/2 Tablespoons dried parsley, divided
- 2 teaspoons dried dill, divided
- 2-1/2 teaspoons garlic powder
- 1-1/2 teaspoons onion powder
- 1-1/2 teaspoons dried onion flakes
- 2-1/4 teaspoons Kosher salt
- 3/4 teaspoon sugar
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne pepper

In a small food processor or blender, place the dried buttermilk, 2 Tablespoons dried parsley, 1 teaspoon of dried dill. Add the rest of the ingredients. Turn on and process until all of the spices are blended into the buttermilk powder.

Transfer to a jar or container (needs to have a tight fitting lid) and add the reserved parsley and dill, whisking to combine.

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For Ranch Dressing:

- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 3 Tablespoons Ranch Dressing Mix
- 2/3 - 1 cup buttermilk

Whisk together until smooth.

For Ranch Dip:

- 1 cup sour cream
- 2-3 Tablespoons Ranch Dressing Mix
- Buttermilk to thin out until desired consistency is reached.

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