



## RECIPE

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*Inspired by local lemon pepper seasoning*

*Yield: 2 cups*

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### Step 1: Make the base ranch

¼ cup buttermilk	2 pinches ground black pepper
1 cup mayonnaise	½ teaspoon dried parsley
½ cup sour cream	¼ teaspoon dried dill weed
¼ and ⅛ teaspoon table salt	¼ teaspoon MSG
½ teaspoon garlic powder	
½ teaspoon onion powder	<i>Combine all ingredients.</i>

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### Step 2: Bring in some local flavor

- 1 tablespoon minced lemon zest
- 2 teaspoons lemon juice
- 2 teaspoons coarsely ground black pepper
- 4 tablespoons melted butter, slightly cooled

- Combine base ranch, zest, lemon juice, and black pepper.*
- Slowly pour the melted butter while whisking vigorously.*

*Enjoy!*

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