



RECIPE

Inspired by Maryland crabs

Yield: 1 ¾ cups

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>

Step 2: Bring in some local flavor

- ¾ teaspoon Old Bay seasoning
- 1 teaspoon lemon juice
- A few drops of hot sauce

Combine all ingredients into base ranch.

Enjoy!

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