



RECIPE

Inspired by Carolina BBQ

Yield: 1 ¾ cups

Step 1: Make the base ranch

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|-----------------------------|---------------------------------|
| 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

- 4 teaspoons cider vinegar
- 2 teaspoons yellow mustard
- ½ teaspoon cayenne pepper
- ¼ teaspoon garlic powder

Combine all ingredients into base ranch.

Enjoy!
