



RECIPE

Inspired by Italian beef

Yield: 2 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

- ½ cup hot giardiniera, well-drained and finely chopped
- 1 teaspoon cider vinegar
- Hot sauce to taste

Combine all ingredients into base ranch.

Step 3: Make it next level

Mix in ⅔ cup well-drained and chopped Italian beef.

Enjoy!
