



RECIPE

Inspired by Cincinnati chili

Yield: 1 ¾ cups

Step 1: Make the base ranch

¼ cup buttermilk	2 pinches ground black pepper powder
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

- 2 ½ teaspoons chili powder
- 1 ¼ teaspoons tomato paste
- ⅛ teaspoon ground cinnamon
- 2 pinches allspice
- 2 pinches cayenne pepper powder

Combine all ingredients into base ranch.

Step 3: Make it next level

Top with finely grated cheddar and the white portion of a scallion, chopped.

Enjoy!
