



RECIPE

Inspired by kielbasa dinner

Yield: 2 ¼ 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

- 3 oz kielbasa sausage
- ½ cup sauerkraut, drained, squeezed to remove excess juice and chopped
- 2 teaspoons Bertman brown mustard

- 1. Grill the sausage until nicely browned. Remove from heat and let cool.*
- 2. Cut into ¼-inch cubes.*
- 3. Combine the sausage cubes with the remaining ingredients and base ranch.*

Enjoy!

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