



RECIPE

Inspired by brisket BBQ rub

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

- 1 teaspoon chili powder
- 1 teaspoon ancho chili powder
- ½ teaspoon smoked paprika
- ½ teaspoon coarsely ground black pepper
- ¼ teaspoon hot sauce, or more to taste

Combine all ingredients into base ranch.

Step 3: Make it next level

Mix in 4-8 oz cold, chopped BBQ brisket.

Enjoy!
