

Inspired by chili and jalapeño

Yield: 2 ½ 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	

Combine all ingredients.

Step 2: Bring in some local flavor

2 poblano peppers, roasted	1 tablespoon finely grated cotija cheese
½ teaspoon chili powder	Hot sauce to taste
3 tablespoons pickled jalapeño, drained and finely chopped	

- 1. Char whole poblano peppers under a broiler, over a gas flame, or on a grill until blackened. Transfer to a heatproof bowl, cover, and let steam for 30 minutes.*
- 2. Remove the skin from the roasted poblanos. Cut them open and remove all the seeds. Chop the poblanos.*
- 3. Mix the poblanos with the remaining ingredients and combine into base ranch.*

Enjoy!
