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*Inspired by beloved local shrimp cocktail recipes*

*Yield: 2 cups*

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### **Step 1: Make the base ranch**

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|-----------------------------|-------------------------------|
| 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.*
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### **Step 2: Bring in some local flavor**

- ¼ cup cocktail sauce
- 4 teaspoons strong grated horseradish, or more to taste
- 1 teaspoon lemon juice

*Combine all ingredients into base ranch.*

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### **Step 3: Make it next level**

*Serve cold, boiled shrimp on the side.*

*Enjoy!*

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