



## RECIPE

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*Inspired by local BBQ sauce*

*Yield: 2 ¼ cups*

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### 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>

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### Step 2: Bring in some local flavor

- ½ cup BBQ sauce (choose one that is smokey and subtly sweet)
- ½ teaspoon coarsely ground black pepper

*Combine all ingredients into base ranch.*

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### Step 3: Make it next level

*Add a drop of ketchup on top.*

### Serving Suggestion:

Serve on a pulled pork sandwich for a new twist.

*Enjoy!*

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