

*Inspired by Nashville hot chicken*

*Yield: 2 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	

*Combine all ingredients.*

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### **Step 2: Bring in some local flavor**

½ stick unsalted butter	½ teaspoon paprika
2 teaspoons cayenne pepper powder	¼ teaspoon garlic powder
½ teaspoon smoked paprika	1 teaspoon honey
2 teaspoons light brown sugar	½ teaspoon coarse black pepper

- 1. In a small saucepan, combine all the ingredients except the base ranch.*
  - 2. Bring to a bare simmer over low heat. Cook for a minute, stirring often. Remove from heat and let cool slightly, but still remain warm.*
  - 3. Slowly pour the contents in the saucepan into the ranch dressing while whisking constantly. Whisk until well-combined.*
  - 4. Combine all ingredients into base ranch.*
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### **Serving Suggestion:**

Dip your favorite fried chicken in this ranch for a ton of sweet heat.

*Enjoy!*

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