RECIPE

Inspired by Muffaletta relish

Yield: 2 1/4 cups

Step 1: Make the base ranch

- 1/4 cup buttermilk
- 1 cup mayonnaise
- ½ cup sour cream
- 1/4 and 1/8 teaspoon table salt
- ½ teaspoon garlic powder
- ½ teaspoon onion powder

- 2 pinches ground black pepper
- ½ teaspoon dried parsley
- 1/4 teaspoon dried dill weed
- 1/4 teaspoon MSG

Combine all ingredients.

Step 2: Bring in some local flavor

- 1/4 cup well-drained and chopped pepperoncini
- 3 tablespoons chopped kalamata olives
- 3 tablespoons chopped green olives with pimentos
- ½ teaspoon Dijon mustard
- 1¼ teaspoons Crystal hot sauce
- 3/4 teaspoon garlic powder

Combine all ingredients into base ranch.

Enjoy!