



RECIPE

Inspired by the everything bagel

Yield: 2 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	<i>Combine all ingredients.</i>

Step 2: Bring in some local flavor

2 tablespoons and 1 teaspoon toasted sesame seeds
1 tablespoon poppy seeds
1 tablespoon finely chopped green onion
⅛ teaspoon ground black pepper
⅛ teaspoon table salt
⅛ teaspoon garlic powder

Combine all ingredients into base ranch.

Step 3: Make it next level

Serve with bagel chips on the side or crushed bagel chips on top.

Enjoy!
