



PHILADELPHIA

RECIPE

Inspired by Philly cheesesteaks

Yield: 3 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

- 1 cup Cheez Whiz
- ¼ cup caramelized onion, chopped

- To make caramelized onions, slice onions thinly and sauté on moderate heat in a small amount of vegetable oil until the onions are very soft and caramelized. When done, chill in refrigerator until needed.*
- Combine all ingredients into base ranch.*

Enjoy!

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