
SAN FRANCISCO *RECIPE*

Inspired by local Dungeness crab

Yield: 2 ¼ 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

- 6 oz Dungeness crab meat (other varieties of crab can also work)
- ½ teaspoon Dijon mustard
- ½ teaspoon tomato paste
- ½ teaspoon lemon juice
- A few drops of hot sauce

Combine all ingredients into base ranch.

Step 3: Make it next level

Top with sourdough croutons.

Enjoy!
