



RECIPE

Inspired by local waterfront fish markets

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

- 4 oz thinly sliced smoked salmon, cut into ¼-inch squares
- 1 tablespoon and 2 teaspoons thinly sliced green onion
- ½ teaspoon lemon juice

Combine all ingredients into base ranch.

Step 3: Make it next level

Top with additional smoked salmon if desired.

Enjoy!
