

Ranch Dressing Mix

3/4 cup dry buttermilk powder

2 tablespoons dried parsley, crushed

2 teaspoons dried dill weed (or more depending on taste)

3 teaspoons onion powder

3 teaspoon dried minced onion

1/4 teaspoon salt (you can adjust this up or down depending on taste. I prefer lower sodium so I tend to go really skimpy on the salt.)

3 teaspoons garlic powder

1/2 teaspoon ground pepper

Combine all ingredients in the container of a food processor blender and process on high speed until well blended and powdery smooth.

To use mix: For traditional salad dressing: Combine 1 tablespoon dry mix with 1 cup milk and 1 cup mayonnaise. Mix well. For healthier version: 2 cups Plain Green Yogurt, mix with 1 Tbsp dressing mix (more or less depending on taste), add enough milk to reach consistency you wish.

Makes 2 cups salad dressing.