



Ranch Dressing



Jandy's Original Recipe

Ingredients



- 1 cup sour cream
- 1 cup mayonnaise (Best Foods works best)
- 1 1/2 Tbsp. dried dill weed
- 1/2 Tbsp. Beau monde seasoning (See side recipe)

Beau monde seasoning recipe

- 1 Tbsp. sea salt
- 1/2 Tbsp. onion powder
- 1/2 Tbsp. garlic powder
- 1/2 Tbsp. celery seed

Yield: 16 servings
Serving Size: 2 Tbsp.



Directions



1. Make Beau monde seasoning: combine all ingredients listed under Beau monde seasoning recipe and set aside.
2. Add all ingredients for ranch dressing to a large mixing bowl and whisk until well combined.
3. Refrigerate for 1-2 hours before serving.
4. Enjoy!

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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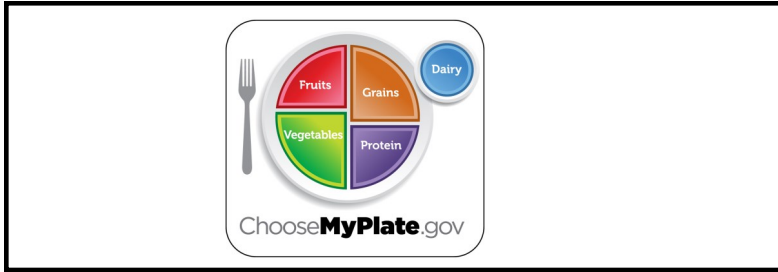
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Fast Facts



Featured Food Groups



Cooking Tips



- For a thinner dressing for salads, add 1/4 - 1/2 cup buttermilk to recipe
- For a lower fat version, try substituting low-fat or fat-free Greek yogurt for the sour cream, or use light sour cream!

Nutrition Facts	
16 servings per container	
Serving size 2 Tablespoons	
Amount Per Serving	
Calories 120	
	% Daily Value*
Total Fat 13g	17%
Saturated Fat 3g	15%
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 3g	
Cholesterol 15mg	5%
Sodium 130mg	6%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 33mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

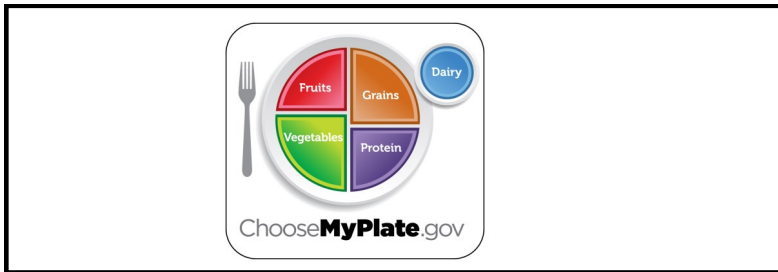
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