

Homemade Buttermilk Ranch Dressing

Anne Byrn - Between the Layers

For a roasted garlic version, scroll down to the end of this recipe - it's yummy! You can keep this dressing in a glass jar in your fridge for a week. For crowds, be prepared and double batch.

Makes 6 servings

1/2 cup mayonnaise

1/4 cup buttermilk

4 tablespoons grated Parmesan cheese

1 tablespoon fresh lemon juice, from half a lemon

1/2 teaspoon Worcestershire sauce

1/4 teaspoon hot sauce

Salt and pepper to taste

Place the mayonnaise, buttermilk, Parmesan, lemon juice, Worcestershire sauce, and hot sauce in a medium bowl and whisk until smooth. Season with salt and pepper to taste. Cover the bowl with plastic wrap and chill at least 30 minutes, or until serving time.

For Roasted Garlic Ranch Dressing: Preheat the oven to 400 degrees. Cut 1/2 inch off one head of garlic, showing the cloves. Place the head on a square of aluminum foil, and drizzle the top of the garlic with a tablespoon of olive oil. Pull the sides of the foil up around the garlic to encase it. Place it on the oven rack, and bake until it is tender, 45 minutes. When the garlic has cooked, remove it from the oven, and carefully open up the foil so that the garlic can cool, 20 minutes. Holding the garlic by the head, squeeze the garlic into a medium bowl. Mash with a fork until smooth. Add the remaining ingredients above.