

Homerun Ranch Dressing

Makes 25 Servings (serving size = 2 Tablespoons)

1 cup + 2 Tablespoons reduced-fat mayonnaise

¼ cup + 3 Tablespoons plain, non-fat Greek yogurt

¼ cup + 2 Tablespoons low-fat buttermilk

1 teaspoon fresh garlic, minced

½ teaspoon dill weed, dried

¾ teaspoon parsley, dried

1/8 teaspoon white pepper

3 teaspoons fresh lemon juice

1. Wash hands with soap and water.
2. Place buttermilk and mayonnaise in medium bowl. Stir together until smooth.
3. Place Greek yogurt in food processor with garlic, dill, parsley, white pepper and lemon juice and process until completely blended.
4. Add yogurt mixture to mayonnaise mixture and stir until smooth.
5. Store in covered container in refrigerator to allow flavors to combine, and dressing to reach 41 degrees F.