

## Gracefully Grazin' Homemade Ranch

A creamy, tangy ranch made with real ingredients — no seed oils, preservatives, or artificial flavors. This simple blend of herbs and wholesome dairy (or dairy-free options) brings a fresh touch to salads, veggies, and bowls.

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### Ingredients

- ½ cup mayonnaise (use avocado oil mayo or homemade)
  - ½ cup sour cream or Greek yogurt
  - ¼ cup buttermilk (or almond milk + ½ tsp lemon juice for dairy-free)
  - 1 tsp dried dill (or 1 tbsp fresh)
  - ½ tsp garlic powder
  - ½ tsp onion powder
  - ¼ tsp sea salt
  - ¼ tsp black pepper
  - 1 tsp lemon juice or apple cider vinegar
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### Instructions

1. In a small bowl, whisk together mayo, sour cream, and buttermilk until smooth.
  2. Stir in herbs, garlic powder, onion powder, salt, pepper, and lemon juice.
  3. Adjust thickness with more buttermilk if desired.
  4. Chill at least 30 minutes before serving — this helps the flavors blend beautifully.
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### Tips

- **Storage:** Keep in a sealed jar, up to 5 days in the fridge.
- **Make it protein-rich:** Use Greek yogurt for a thicker, high-protein ranch.
- **Flavor boost:** Add a splash of pickle juice for a zesty twist.