

# CREAMY RANCH SALAD DRESSING

F EASY

Last Modified: 08/21/2020

PREP: 45 Min  
COOK: N/A

SUE K'S-SAUCE

**MAKES 2 CUPS**

QUA	MEASURE	INGREDIENT	PROCESS
1	0.4 Oz	Envelope Hidden Valley "The Original Ranch" Restaurant-Style Dressing )Buttermilk Recipe)	
1	Cup	Mayonnaise (Hellmann's)	
1	Cup	Buttermilk	
1/2	Tsp	Fresh Ground Black Pepper	
1/2	Tsp	Sweet Hungarian Paprika	
1/2+	Tsp	Garlic Powder	To Taste

## BLUE CHEESE VERSION

1	Cup	Stilton Blue Cheese	Crumbled
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## PREPARATION

<b>FACTOID</b>	Sue <u>ALWAYS</u> makes at least a quadruple batch of this. Make this once & bottled Ranch Dressing & you are NEVERMORE. 1) It uses an entire BOX of Dry Dressing Mix. 2) This is similar to Outback Steakhouses Recipe (NOT as Vinagery). 3) Because she eats it on E V E R Y T H I N G
<b>TOOLS</b>	1) Medium Mixing Bowl
<b>PREP</b>	None.
<b>1</b>	Whisk all of the ingredients together well and chill them for 30 minutes to allow the flavors to marry together prior to serving.
<b>SERVE</b>	Serve while ice cold.
<b>HINTS</b>	You may optionally add in 1 cup of crumbled Blue Cheese to make it into a Ron's favorite Blue Cheese Dressing

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