

**PITTSFIELD PUBLIC SCHOOLS**  
**FOOD SERVICES**



## **Buttermilk Ranch**

Yield: 2.25 Quarts

### **Ingredients**

**1.25 Qt Buttermilk Low-Fat**

**2 cups Mayonnaise, Light**

**1 Cup Low Fat Sour Cream**

**1 cup Low Fat Greek Yogurt (plain)**

**1 Tbsp- Lemon Juice**

**2 Tablespoons -Chives, Fresh**

**2 Tbsp Garlic, Granulated**

**1 Tbsp - Onion Powder**

**2 Tbsp- Dill Weed**

### **Instructions**

- 1.) Whisk together the Buttermilk, Mayo, Sour cream, Greek yogurt, and Lemon juice in bowl.
- 2.) Stir in the garlic powder, onion powder, chives, dill, parsley.
- 3.) Cover and refrigerate at least 30 minutes before serving.