

SIDE DISH

Homemade Ranch Dressing

20 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
135 min	15 min	120 min	8	\$0.37	226 kcal



Homemade Ranch Dressing is a gluten free side dish. One portion of this dish contains about 1g of protein, 24g of fat, and a total of 226 calories. This recipe serves 8 and costs 37 cents per serving. 72 people were impressed by this recipe.

Ingredients

- ☐ ¼ cup buttermilk (as needed for desired consistency)
- ☐ ¼ cup Italian flat-leaf parsley leaves, minced
- ☐ 2 tablespoons fresh dill, minced
- ☐ ½ teaspoon ground black pepper
- ☐ ¼ teaspoon kosher salt
- ☐ ¼ teaspoon paprika
- ☐ ½ teaspoon white vinegar
- ☐ 0.1 teaspoon cayenne pepper
- ☐ 1 tablespoon minced fresh chives
- ☐ 1 clove garlic
- ☐ 1 Dash hot sauce
- ☐ 1 cup real mayonnaise
- ☐ ½ cup sour cream
- ☐ 1 teaspoon Worcestershire sauce

Method

- 1

Watch how to make this recipe.
- 2

Mince the garlic with a knife and then sprinkle on the salt and mash it into a paste with a fork.
- 3

In a bowl, combine the garlic paste, mayonnaise, sour cream, parsley, dill, chives, Worcestershire sauce, black pepper, vinegar, paprika, cayenne and hot sauce.
- 4

Add the buttermilk to desired consistency and mix to combine, tasting frequently and adjusting seasonings as needed. Chill for a couple of hours before serving, thinning with more buttermilk if needed.

Nutrition per serving			
	226	1 g	24 g
	KCAL	PROTEIN	FAT
			2 g
			CARBS
Saturated Fat			4.9 g · 30% of daily needs
Sugar			1.1 g · 1% of daily needs
Sodium			274 mg · 12% of daily needs
Cholesterol			21.1 mg · 7% of daily needs
Vitamin C			3.2 mg · 4% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/homemade-ranch-dressing-143907