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## Buttermilk Ranch Dressing

- ½ Cup buttermilk
- ¼ Cup reduced-fat mayonnaise
- 2 Tbsp champagne or white-wine vinegar
- ½ Tsp granulated garlic
- ½ Tsp salt
- ½ Tsp pepper
- 1/3 cup chopped fresh herbs, such as chives, tarragon, basil or dill

- 1) Whisk buttermilk, mayonnaise, champagne (or white-wine) vinegar, garlic, salt and pepper in a small bowl until smooth. Stir in herbs.

Makes 1 Cup

