



## Homemade Ranch Dip

---

*Recipe Source: [www.dinneratthezoo.com](http://www.dinneratthezoo.com)*

*Servings: 5*

### **Ingredients:**

1/3 cup dry buttermilk  
2 TBSP dried parsley  
2 tsp dried dill weed  
1 tsp garlic powder  
2 tsp dried onion flakes  
1 tsp ground black pepper  
1 tsp dried chives  
1 ½ tsp kosher salt  
1 cup light sour cream

### **Steps:**

- Combine all the dry ingredients in a re-sealable container.
- Stir 3 TBSP of the dry mix into the sour cream. You can serve the dip immediately or refrigerate up to 3 days.
- Refrigerate the remaining dry mix for future use.

**Nutritional Facts (per serving):** Calories: 113, Carbohydrates: 11 grams, Protein: 3 grams, Total Fat: 11 grams, Saturated Fat: 6 grams, Cholesterol: 18 mg, Sodium: 848 mg, Fiber: 0 grams, Total Sugars: 1 gram.