

Gifts from the Kitchen

Ranch Seasoning Blend

In a mixing bowl, mix together the following ingredients. Pour into a clean spice jar or a zipper plastic bag. Seal tightly. Attach a copy of the recipe card below.

2 Tablespoons onion powder
2 Tablespoons dried onion flakes
2 Tablespoons dried parsley
1 Tablespoon garlic powder

1 Tablespoon dried dill weed
1/4 teaspoon dried thyme
2 teaspoons black pepper

This spice mix can be used as a dip, dressing, or rub for chicken. Add it to butter and spread on toasted bread!

Makes approximately 8 Tablespoons of seasoning.

Ranch Dip

Ingredients:

2 Tablespoons Ranch Seasoning Blend
1 1/4 cup plain yogurt or sour cream

Combine Ranch seasoning and yogurt or sour cream until mixed thoroughly. Serve cold.

Variation: Add 1 cup of buttermilk to dip to make a ranch dressing. Keep leftovers refrigerated and use within 1 week.

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