



**GOOD
FOOD**

S T O R E

- 2 tablespoons** minced shallot
- 2 tablespoons** chopped basil
- 2 tablespoons** chopped chives
- 1 tablespoon** chopped parsley
- 1** small clove **garlic**, minced
- 2 teaspoons** lemon juice or white wine vinegar
- 1/2 cup** mayonnaise
- 2 tablespoons** yogurt or sour cream
- 1 cup** well-shaken buttermilk
- Salt**
- freshly ground black pepper**
- 1/4-teaspoon** smoked paprika, optional
- Honey**, as needed

Yields approx. 2 cups.

Basil Buttermilk Ranch Dressing

In a jar with a tight fitting lid, combine shallot, herbs, garlic, lemon juice (or vinegar), mayonnaise, and yogurt (or sour cream). Screw on the the lid and shake the jar to combine. Stir in most of the buttermilk. Check for consistency, and add more if needed. Taste, then season with salt, pepper and paprika. If the dressing is too sharp, drizzle in some honey to mellow the acidity. Taste again, and adjust if needed.

Cover and refrigerate for an hour before using, to allow the flavors to blend and develop.

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