



## RANCH DRESSING

Serves 4-6

½ cup organic whole milk sour cream  
2 tablespoons extra virgin olive oil  
1 teaspoon fresh lemon juice (or white wine vinegar)  
½ teaspoon sea salt  
black pepper, to taste  
¼ teaspoon dried parsley  
¼ teaspoon dried dill  
¼ teaspoon dried basil  
¼ teaspoon garlic powder  
¼ teaspoon dijon mustard  
1 small garlic clove, minced or pressed  
dash of cayenne (optional)

Mix everything together and refrigerate for at least 2 hours to allow the flavors to develop. I like to shake it in a glass jar. It's more fun than stirring or whisking. I imagine that I am shaking a martini!