



## Ranch Dressing

### Ingredients

- 1 cup mayonnaise
- ¼ cup buttermilk
- 1 clove garlic, minced
- 1 teaspoon [Fustini's Garlic Olive Oil](#)
- ½ onion, grated, rinsed and squeezed
- 2 tablespoons chives, finely sliced
- 2 tablespoons parsley, finely chopped
- 1 tablespoon dill, finely chopped
- 1 tablespoon [Fustini's 12 Year White Balsamic Vinegar](#)
- 1 tablespoon [Fustini's Sicilian Lemon Balsamic Vinegar](#)
- ¼ teaspoon paprika
- Pinch of salt
- Freshly ground black pepper, to taste

### Directions

#### Step 1.

Mix mayonnaise, buttermilk, garlic, Fustini's Garlic Olive Oil, onion, chives, parsley, dill, Fustini's 12 Year White Balsamic Vinegar, Fustini's Sicilian Lemon Balsamic Vinegar, paprika, salt and pepper with a whisk until well blended. Store dressing in tight sealing container in refrigerator for up to a week.