



BUBBA burger Zesty Ranch Dipping Sauce

FEEDS:
4 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
5 MINUTES

TOTAL TIME:
10 MINUTES

GROCERY CHECKLIST:

- 1 1/2 Cup sour cream
- 1/2 Cup mayonnaise
- 1/2 Cup whole milk
- 1/2 Cup buttermilk
- 1 Medium clove garlic, minced
- 1/2 Cup fresh parsley
- 2 Tbsp. Cholula's Original Hot Sauce
- 2 Tbsp. freshly squeezed lime juice
- 2 Tsp. garlic powder
- 2 Tsp. onion powder
- 1 1/2 Tsp. kosher salt
- 1 Tsp. dried dill
- 1/2 Tsp. ground black pepper
- 1/4 Tsp. cayenne pepper
- 1/4 Tsp. chili powder
- 1/4 Tsp. paprika

DIRECTIONS

STEP 1 - Organize Ingredients.

Organize all ingredients needed by placing them on the counter or table. Be sure to grab your measuring spoons, cutting board, knife, and/or food processor in preparation to make your dressing.

STEP 2 - Chop Chop!

Chop fresh parsley finely, or use a food processor, until fine/very small leaves. If using a food processor, be sure not to go too far to make it more of a puree versus finely chopped parsley!

STEP 3 - Mix it Up!

Mix the parsley and all other ingredients in a large bowl using a whisk until well combined. For a kick add more Cholula's Original Hot Sauce.

STEP 4 - Make it Thick & Garlicky.

Optional Step: If you like a thicker dressing, try adding up to 1/2 cup of buttermilk. And, if you enjoy more of a garlicky flavor try adding fresh, minced garlic to your dressing.

STEP 5 - Refrigerate and Enjoy!

Pour your dressing into a glass jar with a lid and refrigerate to let the sauce thicken. Once it's been at least 30 minutes, feel free to enjoy with your favorite BUBBA burger, Snack Bites, side dish or midnight snack!