



Creamy Jalapeno Cilantro Dip Dressing



Ingredients:

- $\frac{3}{4}$ cup Sour Cream
- $\frac{3}{4}$ cup Mayonnaise (if you prefer less mayonnaise, you may use 1 cup of sour cream and $\frac{1}{2}$ cup mayonnaise)
- 1 packet 1 oz Dry Ranch Dip
- $\frac{1}{4}$ teaspoon Garlic Salt
- $\frac{1}{2}$ cup Cilantro (tightly packed, may add more for fresh flavor)
- $\frac{3}{4}$ cup Pickled Jalapenos (plus juice from a jar (may add up to 1 cup depending on heat preference)
- $\frac{1}{2}$ cup Buttermilk (if you want it to be thinner, add more buttermilk)
- 2 Tomatillos optional
- 2 teaspoons Fresh Lime Juice optional

Method:

1. In a medium mixing bowl, stir together sour cream, mayonnaise, ranch dip packet, and garlic salt.
2. In blender or food processor, puree cilantro and pickled jalapenos with a little juice. (If using tomatillos, blend with jalapenos and cilantro).
3. Add cilantro jalapeno puree to mayo mixture.
4. Stir in buttermilk until you reach desired consistency. Add fresh limejuice, if using.
5. Refrigerate until ready to serve.
6. Continue to simmer gravy until flavors have blended and gravy is thick, 10 to 15 minutes, stirring occasionally. Sprinkle with 1-tablespoon green onion and a pinch of cayenne pepper for garnish.