



*Ranch dressing is one of my favorites and so easy to make. This dressing goes great on salad, but also makes a great dip for potatoes. The salad itself is made with crisp, fresh iceberg lettuce and shredded carrots. You can certainly add other things such as onions and radishes, but I like to let the creamy dressing shine.*

## Home on the Ranch Salad

### *Ingredients - Salad*

1/2 iceberg lettuce head  
1/4 cup shredded carrot  
1/4 cup sliced radishes (optional)  
2 tbsp chopped onion (optional)

### *Ingredients - Dressing*

1/4 cup mayonnaise  
1/2 cup sour cream  
3 tbsp parsley, chopped  
1/2 tsp Worcestershire sauce  
1/2 tsp ground garlic  
1/2 tsp apple cider vinegar  
1/2 tsp ground black pepper  
1/4 tsp salt  
1/4 tsp onion powder  
1/2 cup milk  
1/2 tsp lemon juice

### *Instructions*

Mix together the milk and lemon juice and set aside. In a bowl, mix together the remaining ingredients for the dressing. Add the milk mixture and blend well. Refrigerate until ready to use. Note: This will make more dressing than you need for this salad. Store remainder in an airtight container for up to 1 week.

For the salad, slice the lettuce and shred the carrots. Add any additional salad ingredients as desired and drizzle with the dressing.

Makes 1 cup dressing and 1 salad to serve 3 to 4.