



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.