

Dry Ranch Seasoning

Ingredients

- 1/2 cup dry buttermilk powder
- 1 tablespoon dried parsley
- 2 teaspoons dried dill weed
- 1 teaspoon dried chives
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Directions

1. In a medium bowl, whisk all ingredients to combine. Transfer the mixture to an airtight container and store in the refrigerator.

*Store in the refrigerator for up to two months

