



### Cool As a Cucumber, Buttermilk ranch dressing

*Uses:* Use to make salad dressing, in egg salad and deviled eggs, in burgers or meatloaf

*Salad Dressing:* to 1 cup mayo and ½ cup sour cream add two tbsp. mix. Add milk one tbsp. at a time if you want a thinner dressing.

*Egg Salad and Deviled Eggs:* Take six hard boiled eggs and chop. Add ½ red bell pepper finely chopped along with two ribs celery finely chopped. Add ¼ cup chopped red onion and one tbsp. mix. Add ½ cup mayo or ¼ cup may and ¼ cup sour cream stir to combine. Refrigerate one hour before serving. For deviled eggs place egg cooked egg yolks in a medium bowl and add enough mayo to create a creamy texture. Add one tsp. mix then taste. Add more mix to desired taste. Fill eggs with mixture.

*Burgers and Meatloaf:* For every one Lb. of meat add one tbsp. mix and ½ chopped onion. For burgers form into patties and top with pepper on both sides, grill or fry in a pan. For meatloaf, form into a log and place on a broiler pan. Bake in the oven at 375 for 45 minutes. During the last ten minutes of baking coat with ketchup or chutney.