## CopyCat California Pizza Kitchen Garden Herb Ranch Salad Dressing

## **Ingredients**

- 1/2 teaspoon Dry Mustard
- 1/4 teaspoon cold Water
- 2 3/4 cups Mayonnaise
- 1 cup Buttermilk
- 7 tablespoons Sour Cream
- 2 1/2 tablespoons Apple Cider Vinegar
- 1 1/2 tablespoons thinly sliced Green Onions green and white parts
- 2 teaspoons minced Garlic
- 2 teaspoons minced fresh Italian Parsley
- 1 1/2 teaspoons Worcestershire Sauce
- 1 teaspoon minced fresh Dill
- 1/2 teaspoon minced fresh or 1/4 teaspoon dried Oregano
- 1/2 teaspoon freshly ground Black Pepper
- 1/4 teaspoon minced fresh Basil

## **Directions**

To a medium mixing bowl add mustard and water. Use a fork to stir together until a paste forms. Set aside 10 minutes.

Add all remaining ingredients to mustard. Whisk just until smooth. Do not over-mix

Store in a tightly covered container or jar, in the refrigerator, until chilled or ready to serve, up to 1 week.