

CopyCat Texas Roadhouse Ranch

Ingredients

$\frac{1}{2}$ cup buttermilk
 $\frac{1}{2}$ cup full fat sour cream
 $\frac{1}{4}$ cup mayonnaise
 $\frac{3}{4}$ teaspoon garlic powder
 $\frac{3}{4}$ teaspoon dried dill
 $\frac{1}{2}$ teaspoon dried parsley
1 pinch cayenne pepper
 $\frac{1}{4}$ teaspoon garlic salt
1 teaspoon onion powder
1 teaspoon lemon juice
 $\frac{1}{2}$ teaspoon black pepper or to taste
 $\frac{1}{4}$ teaspoon salt or to taste

Directions

In a small bowl, combine the spices and set aside.

Next, measure out your buttermilk, mayonnaise, lemon juice and sour cream and add them to a bowl.

Whisk everything together well and then let chill in the fridge for at least 30 minutes, preferably one hour.

Add more salt and pepper to taste, if needed.