**Buttermilk Ranch Dressing**

**This dressing is always a crowd-pleaser!**

**Servings: Makes 2 1/2 cups**

Ingredients

* 1 1/2 cups buttermilk or plain whole-milk yogurt
* 1 cup mayonnaise
* 1 to 2 tablespoons cider vinegar
* 1 tablespoon dehydrated onion flakes
* 1/2 teaspoon salt
* 1/2 teaspoon freshly ground black pepper

Directions

In a medium bowl, whisk together all ingredients until smooth. Cover and refrigerate at least 30 minutes before serving, or up to 1 week. Stir before using.