

Colorado Buttermilk BBQ Ranch Dressing

Chef Jason K. Morse, C.E.C., 5280 Culinary, LLC

1 1/2 Cups Buttermilk
1 1/2 Cups Sour Cream
1 Tbsp. Champagne Vinegar
4 Tbsp. Mayonnaise
2 Tsp. Fresh Tarragon, finely chopped
2 Tsp. Fresh Dill, finely chopped
2 Tsp. Green Onion, finely sliced
3 Cloves Fresh Garlic, minced
2 Tbsp. Honey Mustard
1 Cup BBQ Sauce
To Taste Fresh Black Ground Pepper
To Taste Kosher Salt

Place all ingredients into a large blender and pulse. Once mixed, start to blend. Blend for two minutes. Test the flavor and adjust with salt and pepper as needed.