

Chipotle Ranch Salad Dressing

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Recipe source: Ree Drummond (The Pioneer Woman) for [Food Network](http://FoodNetwork)



INGREDIENTS:

- 1 cup mayonnaise
- 1/2 cup sour cream
- 1/4 cup Italian (flat-leaf) parsley leaves, minced
- 2 tablespoons fresh dill, minced
- 1 tablespoon minced fresh chives
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon white vinegar
- 1/4 teaspoon paprika
- 1/4 teaspoon kosher salt
- 1/8 teaspoon cayenne pepper
- Dash hot sauce
- 1 to 2 chipotle peppers
- 1 clove garlic, smashed
- 1/4 to 1/2 cup buttermilk (as needed for desired consistency)

DIRECTIONS:

- In a food processor or blender, combine the mayonnaise, sour cream, parsley, dill, chives, Worcestershire sauce, black pepper, vinegar, paprika, salt, cayenne, hot sauce, chipotle peppers and garlic.
- Add the buttermilk to the desired consistency and blend.

- Chill for a couple of hours before serving, thinning with more buttermilk if needed.