

### **Buttermilk Dressing**

*Prep: 5 min.; Chill: 2 hr.*

*Makes 1-1/4 C. dressing*

3/4 C. Mayonnaise  
1/2 C. Buttermilk  
1 t. Parsley flakes  
1 t. Instant minced onion  
1/2 t. Salt  
1/4 t. Pepper  
1 Clove garlic, crushed

Mix all ingredients. Cover and refrigerate at least 2 hours to blend flavors.  
Cover and refrigerate any unused dressing.

#### ❖ **Buttermilk Parmesan Dressing**

Add 1/3 C. grated parmesan cheese and add 1/2 t. paprika

### **Thousand Island Dressing**

*Prep: 15 min*

*Makes about 1 C. dressing*

1 C. Mayonnaise  
1 T. Parsley, chopped  
2 T. Sweet pickle relish  
2 T. Ketchup  
1 t. Onion, finely chopped  
1/2 t. Paprika

Mix all ingredients. Cover and refrigerate at least 2 hours to blend flavors.  
Cover and refrigerate any unused dressing.

### **Classic French Dressing**

*Prep: 5 min.*

*Makes about 1-1/2 C. dressing*

1 C. Vegetable oil  
1/4 C. White vinegar  
1/4 C. Lemon juice  
1/2 t. Salt  
1/2 t. Ground mustard  
1/2 t. Paprika

Mix all ingredients. Shake well before serving.  
Cover and refrigerate any unused dressing.