organicgirl white cheddar ranch dressing

prep time:
25

featured product:
butter, plus!

looking for our lick-the-bowl-worthy white cheddar ranch dressing? from now on, look no further that your refrigerator shelf. hold on to your saddle, pardner, we're taking country ranch for an uptown stroll! that's what happens when you corral a good sharp cheddar, aged parmesan, rich sour cream, and tangy buttermilk – a low-fat nutritional powerhouse! – a tad of agave and lemon for balance, and then add fresh grassy green onion. giddyup!

ingredients

makes approx. 3 cups

1 cup sour cream
½ cup buttermilk
8 oz. sharp or extra sharp white cheddar cheese, grated on large-hole grater, divided
? cup mayonnaise
¼ cup grated aged parmesan cheese
3 tablespoons lemon juice
1 tablespoon + 1 teaspoon blue agave
1½ tablespoons distilled white vinegar
1 large clove garlic, grated on microplane, to make ½ teaspoon puree
2 teaspoons kosher salt
¼ teaspoon fresh ground black pepper
2 green onions, finely minced to make 2 tablespoons using the white and part of the green

directions

1. add to blender: sour cream, buttermilk, 1½ cups of the cheddar cheese, mayo, lemon juice, agave, vinegar, garlic, salt and pepper. whirl until smooth.

2. add green onion and remaining ½ cup of grated cheddar cheese. whirl for another few seconds, just to combine. you should still see small flecks of cheese.

tip

try it with our lovely blend of red butter lettuces, and these recipes: **grilled cheddar and apple sandwich**, **roasted broccoli cheddar spring mix plus salad** make ahead! best if flavors are allowed to meld in the refrigerator for a day before serving.

keeps refrigerated for 2 weeks.