

# ranch dressing with roasted garlic

BY DEZ THE BAKIST

## INGREDIENTS

4 garlic cloves  
2 tbsp chopped herbs: parsley,  
cilantro and dill  
pinch of sugar  
1/2 tsp salt  
1/2 tsp black pepper  
2 tsp lemon juice  
1 cup mayo  
3/4 cup sour cream  
1/2 cup buttermilk

## METHOD

- | Start with roasting the garlic. Preheat oven to 350. Break 4-6 cloves of garlic off a head and put on a parchment lined baking sheet.
  - | Pop in the oven for about 10-12 minutes until the garlic smell fills your house and they cloves have a tiny bit of brown on them (usually on bottom).
  - | Set aside until cool enough to handle.
  - | Then peel and chop up. The garlic is usually soft so I also just smash it up with my knife.
- The rest of the recipe is pretty simple. You just combine everything except the buttermilk and whisk together until combined.
- | Then add the buttermilk and mix again and you are done.



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