

Tranquil Farms Green Goodness Ranch-style or Southwest-style Dressing/Dip

1/2 Cup Sour Cream or Plain Greek Yogurt

1/2 Cup Mayonnaise

1/2 Cup Milk or Buttermilk

1 OZ (Half the bottle) Green Goodness Powder or Green Goodness Southwest Powder

1 to 2 tsp Apple Cider Vinegar or lemon juice (or more for a tangier taste)

(1) In the mixing bowl whisk together the sour cream or greek yogurt, mayonnaise, milk or buttermilk, and the Green Goodness Powder to incorporate the powder and then add the apple cider vinegar or lemon juice. If desired add salt to taste.

Dressing can be used immediately, but for best results refrigerate for at least 1 to 2 hours before using to allow flavors to blend.

This recipe makes approximately 1.5 cups of dressing.

NOTE: Reduce milk or buttermilk by $\frac{1}{4}$ cup to make into a dip