

Buttermilk Chive Dressing
By: The Kitchn Cookbook, Sara Kate Gillingham & Faith Durand

Ingredients:

2/3 cup well-shaken buttermilk
1/3 cup plain yogurt
2 tsp freshly squeezed lemon juice
1 tsp Dijon mustard
2 tbsp finely chopped chives
1/2 tsp salt
Pepper, to taste

Instructions:

1. In a 12 ounce or larger lidded jar, combine all the ingredients with a generous amount of black pepper.
2. Shake aggressively until the dressing is well combined.
3. Taste for seasoning.

NOTE: Store in sealed jar in the refrigerator for 3 days. Shake well before using.

Makes 8 ounces (1 cup)

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