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# Broccoli-Ranch Slaw

*Summer Cookout Cookbook*

*Food Network Magazine - June 2021*

**1/2 cup buttermilk**

**1/4 cup mayonnaise**

**1/4 cup sour cream**

**3 tablespoons cider vinegar**

**1 tablespoon sugar**

**1 teaspoon Kosher salt**

**2 bags (12 ounce ea) broccoli slaw**

**1/4 cup chopped parsley**

**1/4 cup chopped chives**

**1/4 cup chopped dill pickle**

In a bowl, whisk together the buttermilk, mayonnaise, sour cream, cider vinegar, sugar and Kosher salt.

In a bowl, mix the broccoli slaw, parsley, chives and dill.

Toss the broccoli slaw with the dressing mixture.

## **Salads**

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*Per Serving (excluding unknown items): 637 Calories; 60g Fat (80.0% calories from fat); 7g Protein; 26g Carbohydrate; 1g Dietary Fiber; 49mg Cholesterol; 2819mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Non-Fat Milk; 6 1/2 Fat; 1 Other Carbohydrates.*