
Bacon with Ranch Drizzle (for corn)

The Essential Southern Living Cookbook

Servings: 6

Start to Finish Time: 20 minutes

6 slices bacon
3 tablespoons mayonnaise
3 tablespoons sour cream
3 tablespoons whole-milk buttermilk
2 teaspoons fresh flat-leaf parsley, finely chopped
2 teaspoons fresh dill, finely chopped
2 teaspoons fresh chives, finely chopped
1 teaspoon fresh lemon juice
1/2 teaspoon Kosher salt
1/4 teaspoon onion powder

In a large skillet over medium-high heat, cook the bacon, turning occasionally, until very crisp, about 8 minutes. Transfer to a plate lined with paper towels. Let stand for 5 minutes.

Meanwhile, measure two tablespoons of the drippings from the skillet into a heatproof bowl. Add the mayonnaise, sour cream and buttermilk to the bowl, whisking until combined. Add the parsley, dill, chives, lemon juice, Kosher salt and lemon powder, stirring to combine.

Finely chop the bacon.

Arrange the Classic Grilled Corn on a serving platter. Drizzle with the Ranch Mixture. Sprinkle evenly with the chopped bacon.

Condiments, Sauces

Per Serving (excluding unknown items): 102 Calories; 10g Fat (89.4% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 11mg Cholesterol; 301mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1 Fat.