Lemon-Basil Ranch Dlp

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1 cup mayonnaise
1/3 cup buttermilk
zest of one lemon
juice of 1/2 lemon
1/4 teaspoon garlic powder
1/4 cup chopped basil
1 tablespoon chopped chives
salt (to taste)
pepper (to taste)

In a bowl, whisk the mayonnaise, buttermilk, lemon zest, lemon juice and garlic powder.

Stir in the basil and chives. Season with salt and pepper.

Refrigerate for one hour.

Per Serving (excluding unknown items): 1616 Calories; 188g Fat (97.6% calories from fat); 6g Protein; 5g Carbohydrate; trace Dietary Fiber; 80mg Cholesterol; 1336mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1/2 Non-Fat Milk; 16 Fat.