



SAUVIGNON BLANC WINE COUNTRY RANCH DRESSING

WITH CRU SAUVIGNON BLANC SPICE

RECIPE BY CHEF JEAN-CLAUDE BALEK

INGREDIENTS

- ½ cup crème fraîche may substitute sour cream
- ¼ cup buttermilk
- 2 tablespoons mayonnaise
- 3 tablespoons CRU Sauvignon Blanc spice
- 1 clove garlic, minced
- 2 tablespoons Meyer lemon juice (may substitute conventional lemons)
- Salt and pepper to taste

METHOD

1. Place all ingredients in a bowl and whisk until completely blended.
2. You can add more buttermilk depending on your consistency desire as well as lemon juice to your taste.

Great substitute for all of your favorite ranch uses.