

Chef Jenn's Buttermilk Ranch Dressing with Fresh Herbs

1/2 cup low-fat buttermilk, shaken well

1/2 cup sour cream

2 tablespoons mayo

1 medium garlic clove, minced

2 tablespoons fresh chives, minced

2 tablespoons fresh dill, minced

1/4 cup fresh Italian parsley leaves, minced

2 teaspoons apple cider vinegar

Juice of ½ lemon

1 tablespoon honey

1 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper (few cracks of fresh ground)

Place all components in a medium bowl and whisk until smooth and evenly blended.

Taste and adjust seasoning if needed. Add more salt and pepper to taste.

This is great for dressing a green salad, pasta salads, or a dip for crudité

Keeps in fridge for 1 week. Shake well before serving.

Lemon Chive Scones

Chef Jenn Magrey

2 cups all-purpose flour

1 tablespoon Baking Powder

1 teaspoon salt

1/2 teaspoon baking soda

1 stick frozen butter- grated

1 cup cold whole milk

1/4 cup finely chopped chives

2 teaspoons finely grated lemon zest (from about 2 medium lemons)

Heat the oven to 425°F and place the rack in the middle of the oven

Line a baking sheet with parchment paper and set it aside.

Whisk the flour, baking powder, salt, and baking soda together in a large bowl to combine well

Add the grated butter and toss to just coat in the flour mixture.

Drizzle in the milk, add the chives and lemon zest, and stir with a wooden spoon just until a moist, shaggy dough comes together. Do not over mix or feel it needs more flour.

Dump the dough onto counter or work surface and with a very minimal flour, work the dough into a disk and using a bench scraper or a knife, divide it into 6 equal portions and place each on the prepared baking sheet, spacing them about 2 inches apart.

Bake until the biscuits have risen and are golden brown on top, about 15 to 16 minutes. Transfer to a wire rack to cool. Great with a smear of butter and a drizzle of honey!

Make into mini scones and serve with ham, chicken or tuna salad on them!