



JERSEY TASTES! RECIPES

Honey Mustard Ranch Dip

INGREDIENTS

FAMILY SIZE
MAKES 12 SERVINGS (2 TBSP)

- 1 cup mayonnaise
- ½ cup milk or milk substitute
- 2 tsp distilled white vinegar
- 4 Tbsp dijon mustard
- 4 tsp honey
- 1 tsp dried oregano
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp paprika
- salt and black pepper to taste

SCHOOL FOOD SERVICE
PORTIONS: 24

- 2 cup mayonnaise
- 1 cup milk or milk substitute
- 4 tsp distilled white vinegar
- 8 Tbsp dijon mustard
- 8 tsp honey
- 2 tsp dried oregano
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp paprika
- salt and black pepper to taste



DIRECTIONS

- 1 In a separate bowl, combine your milk (or milk substitute) and the white vinegar, to create a faux buttermilk. Allow to sit for 5 minutes.
- 2 Meanwhile, mix together all of your other ingredients. Whisk in the milk and vinegar mixture. Taste, and adjust seasonings to your liking (Note: the flavor will deepen the longer you allow the dip to sit in the refrigerator after it's made). Chill for at least 15 minutes to allow it to thicken.



This dip is great with roasted potatoes, chicken tenders, on a salad, or paired with a fresh veggie snack.