

Serving Size: 20 g

# Ingredients

1 c	Buttermilk
1 c	mayonnaise
1 c	sour cream
1 tsp	Garlic powder
1 tsp	Onion powder
1 tsp	Dried Dill
1 tsp	Dried Parsley

## Directions

#### Step 1

#### Mixing

In a bowl, whisk together the buttermilk, mayonnaise, and sour cream until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 2

#### Stirring

Add the garlic powder, onion powder, dried dill, dried parsley, salt, and black pepper. Stir well.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 3

### Refrigerating

Refrigerate for at least 1 hour before serving to allow the flavors to meld together.

Prep Time: 0 mins

Cook Time: 60 mins

# **Nutrition Facts**

Calories: 110 kcal

Fat: 10 g

Protein: 1g

Carbohydrates: 3 g

## **Nutrition Facts**

### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	3 g	5.45%	6%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Fibers	0 g	0%	0%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	4 g	18.18%	23.53%
Fat	10 g	35.71%	40%
Cholesterol	10 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	250 iu	27.78%	35.71%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	250 mg	10.87%	10.87%
Calcium	40 mg	4%	4%
Iron	0 mg	0%	0%
Potassium	60 mg	1.76%	2.31%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

# **Recipe Attributes**

Events
Christmas Thanksgiving Picnic
Course
Sauces & Dressings
Cultural
Chinese New Year Diwali Christmas
Demographics
Teen Friendly Diabetic Friendly Heart Healthy
Diet
Mediterranean Diet Vegetarian Diet Vegan Diet Lacto-Ovo Vegetarian Diet
Gluten-Free Diet Nutrient Timing Diet The Beverly Hills Diet The F-Plan Diet
The Israeli Army Diet The PCOS (Polycystic Ovary Syndrome) Diet

Meal T	уре		
Lunch	Dinner	Snack	Supper
Difficu	Ity Leve		
Easy		_	

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