Artichoke Ranch Dressing





- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1/2 cup buttermilk
- 1/2 cup chopped artichokes
- 3/4 teaspoon dried dill weed
- 1/2 teaspoon dried parsley
- 1/2 teaspoon dried chives
- 1/2 teaspoon crushed garlic
- 1/4 teaspoon fine sea salt
- 1/8 teaspoon finely cracked pepper
- 1T freshly squeezed lemon juice

Instructions:

Blend together the mayo, sour cream and buttermilk until smooth. Add the chopped artichokes, lemon juice and spices, blend till combined. Keep chilled in the refrigerator until ready to serve. This dressing will keep in the refrigerator for 7 days.