

Haggen®
— KIDS —
Cooking
CLUB 



YIELDS: 2 CUPS

**PREP TIME: 10 MIN,
PLUS RESTING TIME**

SKILL LEVEL:



REQUIRES USE OF:



G.O.A.T. RANCH
GREATEST OF ALL TIME

INGREDIENTS:

- 1 cup 3.5% buttermilk
- 1 cup mayonnaise
- 3 teaspoons white vinegar
- 2 teaspoons Dijon mustard
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons fresh parsley, chopped
- 2 tablespoons fresh dill, chopped
- 2 tablespoons fresh chives, chopped

ITEMS TO GATHER:

- apron
- measuring cups
- measuring spoons
- cutting board
- chef's knife
- whisk
- mixing bowl
- mason jar with lid
- spoon



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients and kitchen tools on the counter.

In a mixing bowl, whisk together the buttermilk, mayonnaise, vinegar, Dijon mustard, onion powder, garlic powder, salt and pepper until thoroughly combined. With a spoon, gently stir in the fresh parsley, dill and chives.











Pour the mixture into a mason jar with a lid and refrigerate for half an hour prior to serving.

Store in the refrigerator for up to 7 days.

ENJOY!

HELPFUL HINT: Increase mayonnaise to thicken or decrease mayonnaise to thin—according to personal preference.

COOKING SUBSTITUTIONS: Easy swaps for common ingredients

DON'T HAVE	USE THIS
LEMON JUICE 	Equal amount of orange or lime juice OR Half amount of vinegar
BROTH 	1 cup water + 1 tablespoon soy sauce for every cup of broth
BUTTERMILK 	1 tablespoon white vinegar or lemon juice + enough milk to measure 1 cup (for 1 cup buttermilk) OR 1 cup plain yogurt
EGGS 	1 teaspoon flaxseed + 3 teaspoons water OR 1 ripe banana, mashed
VEGETABLE OIL 	Half amount of applesauce or fruit purée
TOMATO PASTE 	Equal amount of ketchup OR sub 1 tablespoon tomato paste with 2 tablespoons tomato purée + reduce liquid in recipe by 2 tablespoons
BALSAMIC VINEGAR 	1 tablespoon red wine vinegar + 1/2 teaspoon brown sugar (for 1 tablespoon balsamic vinegar)
WHITE WINE 	Equal amount of chicken broth (savory recipes) or apple juice (desserts) OR half amount of equal parts white wine vinegar + water
HONEY 	Equal amount of maple syrup or agave nectar
SOUR CREAM 	Equal amount of Greek yogurt