

# BUTTERMILK DILL DRESSING

## For BROCCOLI RADISH SALAD

*Also a great sauce for dipping fresh vegetables or chicken wings (as for Ranch Dressing) this makes a fabulous crisp and refreshing salad for a hot Summer day. Blanching time for the Broccoli depends on how thick the stems are- make sure to not overcook and have the florets soggy, and be sure to drain them well and dry to avoid watering down the dressing!*

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### INGREDIENTS

¼ Cup Cruze Dairy  
Buttermilk

¼ Cup Sour Cream

¼ Cup minced fresh Dill

¼ Cup minced fresh  
scallion, green part only

½ teaspoon Salt

¼ teaspoon Black Pepper

1 teaspoon Honey

1 head Broccoli, washed &  
chopped into florets

2 large Radish, sliced into  
thin rounds

1 medium Carrot, grated

### DIRECTIONS

Prepare a bowl of iced water to immerse blanched Broccoli.

Bring 2 Quarts of salted water to a boil and blanch Broccoli for 30 - 60 seconds until the stems are slightly softened and heads bright green.

Strain off boiling water and immerse in ice water to arrest the cooking.

When completely cold, strain off the water and allow to drain well before gently squeezing out excess moisture using a kitchen towel or paper towels.

Meanwhile, whisk together the dressing ingredients including buttermilk, sour cream, dill, scallions, salt, pepper and honey.

Combine vegetables and dressing in a serving bowl and use tongs to mix thoroughly.

Serve straight away or allow to marinate for several hours in the refrigerator.