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# Creamy Dill Ranch Dressing

**Prep Time:** 10 mins

**Total Time:** 10 mins

## Ingredients

- 1 small shallot(s), peeled
- 3/4 cup(s) cottage cheese, nonfat
- 1/4 cup(s) mayonnaise, reduced-fat
- 2 tablespoon buttermilk, powdered
- 2 tablespoon vinegar, white wine
- 1/4 cup(s) milk, fat-free
- 1 tablespoon dill weed, fresh, chopped
- 1/4 teaspoon salt
- 1/4 teaspoon pepper, black ground, freshly ground

## Preparation

1. With the food processor running, add shallot through the feed tube and process until finely chopped.
2. Add cottage cheese, mayonnaise, buttermilk powder and vinegar. Process until smooth, scraping down the sides as necessary, about 3 minutes.
3. Pour in milk while the processor is running. Scrape down the sides, add dill, salt and pepper and process until combined.

