**Buttermilk Dressing**

Here’s a lighter version of a popular dressing.

Makes 3/4 cup

1/2 cup buttermilk

1/4 cup Low-Fat No-Egg Mayonnaise

1 tbsp white wine vinegar

2 tsp Dijon Mustard

1 tsp chopped fresh chives

1 clove garlic, minced

1/2 tsp granulated sugar

1/4 tsp sea salt

1/4 tsp freshly ground black pepper

1. In a bowl, whisk together buttermilk, mayonnaise, vinegar, mustard, chives, garlic, sugar, salt and pepper until blended.

**Jar method:**

Place everything in a jar and shake for 10 seconds.