

# Buttermilk & Greek Yogurt Herb Dressing

## Ingredients

- 184g Natural Epigamia Greek Yogurt
- ½ pint buttermilk
- 2 scallions (whites & greens), finely chopped
- 1 small garlic clove, minced
- 1 tablespoon fresh dill, chopped
- 1 tablespoon vinegar
- 1 teaspoon honey
- ¼ teaspoon salt
- 1/8 teaspoon ground black pepper
- ¼ teaspoon garlic salt
- 1/8 teaspoon paprika

## Preparation

1. Combine buttermilk and Greek yogurt in a medium sized bowl. Using a whisk or fork, beat until thoroughly mixed.
2. Add scallions, minced garlic, dill, honey, vinegar, salt, pepper, garlic salt and paprika.
3. Whisk vigorously until all seasonings are mixed in.
4. Transfer to an airtight container and store in the refrigerator until ready to serve. Works well as a salad dressing or a light dip.