



Buttermilk-Sriracha Sauce

Prep: 5 minutes • Makes: about 1¾ cup

- 1 garlic clove, minced
- ½ cup buttermilk
- ½ cup sour cream
- ⅓ cup mayonnaise
- 2 tablespoons fresh lemon juice
- 1 to 1½ tablespoons sriracha hot chili sauce (to taste)
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 2 tablespoons chopped fresh chives

In small bowl, whisk together all ingredients except chives until well combined; fold in chives. Cover and refrigerate up to 1 week.

*Approximate nutritional values per serving (2 tablespoons):
56 Calories, 7g Fat (5g Saturated), 6mg Cholesterol,
204mg Sodium, 3g Carbohydrates, 0g Fiber, 1g Protein*