

GUASTELLO'S VILLAGE MARKET

Chuy's Creamy Jalapeno Dip (Copycat)

Serves 6

Ingredients

3/4 cup cilantro leaves, large stems removed
1/2 cup pickled Jalapenos
2 tablespoons juice from pickled Jalapenos
3/4 cup mayonnaise
3/4 cup sour cream
1 heaping tablespoon dry ranch seasoning Hidden Valley or similar
1/2 teaspoon garlic powder
1/2 teaspoon salt
1 tablespoon lime juice (fresh)
1/4 cup buttermilk optional

Instructions:

In a food processor (or blender works too), purée cilantro leaves with the pickled jalapenos and 2 tbsp of their juice. Purée until as minced as possible, scraping down the sides a few times.

Put the mayo and sour cream in a mixing bowl. Add the ranch seasoning, garlic powder, and salt. Mix well to combine.

Pour cilantro mixture directly into the sour cream mixture. Stir to combine. Add lime juice, then a little buttermilk if needed to thin it out, a splash at a time until you reach desired consistency.

Store in a mason jar, condiment bottle, or a bowl tightly sealed. Refrigerate for up to five days. Best served chilled so the flavors have time to meld together.

Credit: badbatchbaking.com