

Buttermilk Herb Mayo

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Yield: 1 cup

*1 cup good mayonnaise
(such as Hellman's)
2 tablespoons buttermilk,
shaken
1 teaspoon good white wine
vinegar
2 tablespoons scallions
(white & green parts), thinly
sliced
1 tablespoon fresh parsley,
minced
1 tablespoon fresh chives,
minced
1/8 teaspoon fresh thyme,
minced
Kosher salt
freshly ground black pepper*

In a medium bowl, whisk together the mayonnaise, buttermilk, vinegar, scallions, parsley, chives, thyme, 1/2 teaspoon of salt and 1/4 teaspoon of pepper.

Cover and refrigerate until ready to use.

PRO TIP

Freshly ground black pepper is an important seasoning. Instead of buying ground black pepper, I use a pepper mill and grind it myself. You can really taste the difference.

Per Serving (excluding unknown items): 15 Calories; trace Fat (18.9% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 34mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 0 Fat.