THE OKLAHOMA HOMESTEADER

REDISCOVERING THE SIMPLE JOYS OF HOMESTEADING

# Copycat Ranch Seasoning Mix

Prep Time: 5 Minutes

Yields: About 7 Tablespoons (3 ½ packets)

## Ingredients:

- ½ Cup Dried Parsley
- 2 Tablespoons Dried Dill
- 4 Teaspoons Onion Powder
- 4 Teaspoons Garlic Powder
- 1 Teaspoon Salt
- 1 Teaspoon Pepper

## Directions:

- Combine all ingredients in a small mixing bowl.
- Add to a spice grinder (in batches, if needed) and grind for about 10 seconds, or until all large pieces are gone.
- Store in an airtight container like a spice bottle or mason jar, in the pantry, for up to 6 months.

## Tips:

- 2 Tablespoons replace one 1-ounce packet from the store.
- Grinding the mixture helps ingredients mix more evenly.
- Avoid using a food processor; spice grinders work best.
- Store in a dry place. Freezer is OK if sealed and dry.