

SUPPLIES

- ½ cup buttermilk powder
- 2 tablespoons of parsley
- 1 teaspoon of dill
- 1 tablespoon of onion powder
- 2 teaspoons of onion flakes
- 1½ teaspoons of garlic powder
- ¾ teaspoon of salt
- ¼ teaspoon of black pepper
- ½ cup mayonnaise
- ½ cup sour cream
- ½ cup buttermilk
- Baby carrots

KITCHEN TOOLS

- Whisk
- 2 mixing bowls

Serving Size: Serve a few tablespoons of ranch dip with baby carrots.

Construction Cone Dip

GF

STEPS

- Mix together all of the dry ingredients.
- In a separate bowl, mix together mayonnaise and sour cream. Add 2 tablespoons of the dry mixture to the wet mixture. Use a whisk to stir together, adding up to ½ cup buttermilk.
- Refrigerate for at least 30 minutes before serving.
- The dry ingredients mixture yields about ½ cup of mix. This should be enough to make about 4 recipes of the ranch dip. Note that each ranch dip will require ½ cup each of mayonnaise, sour cream, and buttermilk.

TIPS

- Buttermilk powder is located on the baking aisle, near where dried milk and other variations of milk are located.

OPTIONS

- Use bottled ranch dressing instead of making your own.

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OUR STRONG
FOUNDATION!

BUILD WISE HIGH-RISE

Play

- Form teams of 5–8 kids.
- Ask the kids to recall today's Bible story. Remind the kids that some builders made wise choices, while others made foolish choices.
- Give each team a set of supplies.
- Challenge the kids to make the highest structure they can before time is called.

Suggestion

- For a smaller, inside version use craft sticks, index cards, and foam counting blocks.

- ## Prep
- Various building supplies: swim noodles, boxes, crates
 - Determine how long teams will have to build.