
Green Goddess Dressing - Cook's Country

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Servings: 8

1. In a small bowl, combine the tarragon, lemon juice, and water. Allow those ingredients to sit for 15 minutes.
2. Using a blender, process the tarragon mixture, mayonnaise, sour cream, parsley, garlic and anchovies until smooth. Scrape down the sides of the blender jar as necessary.
3. Transfer to bowl, stir in the chives, season with salt and pepper. Chill about an hour before serving to allow the flavors to meld.
4. Can be stored, covered, in the refrigerator up to 1 day. (After 24 hours the garlic overpowers the flavors.)

2 teaspoons dried tarragon
1 tablespoon lemon juice
1 tablespoon water
3/4 cup mayonnaise
1/4 cup sour cream
1/4 cup fresh parsley, roughly chopped
1 medium clove garlic, chopped
1 anchovy fillet, rinsed and dried
1/4 cup chopped chives
salt and pepper to taste

Per Serving (excluding unknown items): 168 Calories; 19g Fat (96.0% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 11mg Cholesterol; 141mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 2 Fat.

Carolyn T's Blog: tastingspoons.com