

# Green Goddess Dressing

Adapted from the New York Times, 2008, and they quoted it from "The California Cook Book," by Genevieve Callahan



## Servings: 6

*This dressing originated in the early 1920's in San Francisco, at the Palace Hotel, and it was inspired by a then current play by the same name.*

1. Place the garlic in a bowl. Using a whisk, blend in the mayonnaise, vinegar, Worcestershire sauce, chives, anchovies and anchovy oil. Add cracked pepper to taste.
2. Let stand at room temperature for an hour or longer to help meld the flavors. [Actually, I wouldn't do that because mayo is subject to salmonella bacteria if left at room temp for very long, so make it in a small bowl and CHILL it for an hour or so.]

1 clove garlic, minced

1/3 cup mayonnaise

1 tablespoon white wine vinegar

1 tablespoon Worcestershire sauce

2 teaspoons minced chives

6 anchovy fillets (in oil) drained and finely chopped

1 tablespoon oil, from the anchovy tin

Cracked pepper

1 tablespoon chopped parsley

1 tablespoon tarragon (optional)

*Serving Ideas: You can also use this as a dressing to drizzle over cooked veggies like asparagus and broccoli. Or green beans. Even potatoes, believe it or not!*

---

Per Serving (excluding unknown items): 122 Calories; 13g Fat (91.3% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 242mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>