

Green Goddess Dressing

Source: Adapted from recipes by the Barefoot Contessa and the Mediterranean Dish

Amount	UOM	Ingredient
4	Cups	Fresh Herbs of your choice: Parsley, Dillweed, Basil and Cilantro
1	Cup	Hellman's Olive Oil Mayo
6-7		Scallions, chopped
2	Cloves	Garlic, minced
2	Tsp	Kosher Salt
1	Tsp	Cracked Pepper
2	Tsp	Anchovy Paste
1	Cup	Sour Cream
1/4	Cup	Lemon Juice, from about 2 Lemons
1/4	Cup	Tahini, optional
1/8	Tsp	Chili Flakes, optional
		Lemon Zest, Lemon Spice, optional

1. Place herbs in the food processor and chop.
2. Add Mayo, Scallions, Garlic, Pepper, Anchovy Paste, Sour Cream, Lemon Juice, Spice and Zest.
3. Taste then add Tahini and Chili Flakes, if desired. Blend.
4. Re-season to taste.