A Perfect Green Godess Dressing

If I were a mother, this is what I would want on Mother's Day. Oh wait, I AM a mother (and grandmother)! In any case, Green Goddess is one of my favorite dip/dressings in the world. It seems to be enjoying a comeback lately with all sorts of strange things in it like avocado.

While I love avocados, they do not belong in Green Goddess. What does belong is tarragon, which is left out in quite a lot of new versions, and anchovy paste. Do not freak out about this last one - I swear you will not even know that anchovies are in it. It just adds an essential umami note to the dressing. I hope you will enjoy it as much as I do.

1/2 cup chopped green onion (about 5 or 6) white and green parts
2 Tablespoons chopped fresh tarragon
2 Tablespoons chopped chives
2 Tablespoons chopped parsley
2 cloves garlic
1 Tablespoon anchovy paste (or mashed up anchovy from a tin)
2 Tablespoons fresh lemon juice
1/2 cup mayonnaise
1/2 cup sour cream
salt and black pepper to taste
optional milk or buttermilk to thin

In a small food processor, blend the green onion and herbs until finely chopped. Add the garlic, anchovy paste and lemon juice and blend again until the garlic is finely chopped. Add the mayonnaise and sour cream and blend until smooth, or just throw it all in a blender and go for it.

At this point you have a terrific dip - especially good with sliced radishes and blanched cauliflower. Or french fries. It is also good as a sauce for chicken or fish. But, if you want to use it as a salad dressing like I have pictured here (with butter lettuce, steamed cauliflower, boiled purple potatoes and cherry tomatoes) you might want to thin it to a more pourable consistency with 2 or 3 tablespoons of buttermilk (preferred) or plain milk (just fine). Enjoy!

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