

Green Goddess Sauce

Makes 2 cups

A variation on the classic dressing from San Francisco's Palace Hotel, this sauce is a perfect complement to cold poached salmon or leftover roast chicken.

Ingredients

1 clove	garlic
2 cups	Italian parsley
1 cup	chives, chopped
½ cup	tarragon leaves
2 tsp.	anchovy paste
1 Tbsp.	lemon Juice
1 cup	mayonnaise
¾ cup	buttermilk (maybe less)
	Kosher salt and pepper to taste

Method

- Place garlic in the blender and pulse on and off a few times.
- Add the herbs and blend until finely chopped.
- Add anchovy paste, lemon juice, and mayonnaise. Blend on high for several minutes, stopping to scrape the sides of the blender jar.
- Pour ½ cup of the buttermilk through the feed tube. Check for consistency and add more buttermilk if it seems too thick.
- Add salt and pepper, blend and taste. Adjust seasoning and lemon juice if needed.

To use as a salad dressing, just add more buttermilk until desired consistency is reached.



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