

Green Goddess Dressing

Source: James Beard (Adapted) from Barbara Allen

Ingredients

- ¾ cups Fresh French Tarragon Leaves, Gently Packed
- ¾ cups Snipped Fresh Chives
- ¾ cups Fresh Flat-Leaf Parsley, Gently Packed
- 6 Anchovy Fillets
- ¼ cup Lemon Juice, Freshly Squeezed
- ½ teaspoon Salt
- 6 Olive Oil
- ¾ cups Sour Cream Or Whole Milk
- Black Pepper

Method

Puree the herbs, anchovies, lemon juice and salt in food processor or blender. With machine running, add the oil in slow stream. Scrape down the sides. Add the sour cream and pepper; process until smooth. Store tightly covered in the refrigerator for up to 3 days.

Notes

This recipe is designed to go over grilled chicken sliced horizontally and placed over mixed greens (that are mixed with dressing). Avocado and tomatoes are added and other garnishes.