

Green Goddess Dressing



- 1 tsp anchovy paste (I buy mine in a tube in the Italian section of the grocery store)
- 2 small cloves garlic, peeled
- 2 green onions, including white and three inches of green, cut into 1 inch pieces
- 3 Tbsp fresh parsley
- 2 Tbsp fresh dill
- 1 tsp sugar
- 1 tsp salt
- 3 Tbsp red or white wine vinegar
- ½ cup sour cream or plain Greek yogurt
- ¼ cup mayonnaise (I use Hellman's)
- 3 Tbsp olive oil
- 2 Tbsp half and half or milk
- ¼ tsp ground black pepper

Place all ingredients in a blender and blend until smooth and combined. If it seems a bit thick add a touch of milk or cream. Place dressing in a mason jar or other clean container and refrigerate for up to one week. Serve as a salad dressing, as a sauce for fish or chicken, or as a spread for sandwiches.

****This a bit spicy. If you are serving it to children I would cut the amount of green onion in half. ****