

FOOD52

Green Goddess Dressing

By brette warshaw

This is the kind of Green Goddess you actually want to eat -- no mayo, not too much garlic, and loaded with fresh herbs and avocado. Adapted from Bon Appetit.

Makes around 2 cups

- 1/2 medium ripe avocado
 - 3 tablespoons white wine vinegar
 - 1 garlic clove, finely chopped
 - 1/4 teaspoon sugar
 - 3/4 cups olive oil
 - 1/4 cup heavy cream
 - 3 tablespoons chopped fresh parsley
 - 2 tablespoons chopped fresh tarragon
 - 2 tablespoons chopped fresh basil
 - Salt and pepper
1. Put your avocado, vinegar, garlic clove, anchovies, lemon juice, lime juice, and sugar in a blender. Blend until pureed.
 2. While the motor is running, pour in your 3/4 cup olive oil in a steady stream.
 3. Stir in your chopped basil, parsley, tarragon, and shallot.
 4. Season with salt and pepper. Taste it -- it's good!
 5. Cover your mixture and put it in the fridge for at least 3 hours. Let stand at room temperature for 10 to 20 minutes before serving. It will keep for 3 days. Enjoy at your leisure.