

RECIPES

Creamy Herb Dressing

PUBLISHED: JUNE 16, 2014

USER RATINGS



SERVINGS: MAKES ABOUT ½ CUP

Ingredients

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1 large egg yolk**1 garlic clove, finely chopped****2 tablespoons Sherry vinegar****½ cup olive oil****½ cup (packed) fresh dill leaves****½ cup (packed) fennel fronds****Kosher salt, freshly ground pepper**

Preparation

Pulse egg yolk, garlic, and vinegar in a food processor until smooth. With motor running, gradually drizzle in oil and process until emulsified. Add dill and fennel and process, adding water by the tablespoonful as needed, until dressing is the consistency of heavy cream; season with salt and pepper.