



## Crudités with Green Goddess Dip

Bon Appétit | November 2008

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This dip is similar to the original green goddess dressing, which was created in the 1920s at San Francisco's Palace Hotel. Here, sour cream stands in for mayo.

**Yield:** Makes 10 servings

### ingredients

3 tablespoons fresh lemon juice  
2 anchovy fillets  
1 medium shallot, coarsely chopped  
1 tablespoon Champagne vinegar or white wine vinegar  
1 garlic clove, peeled  
1 large ripe avocado, peeled, pitted, quartered  
1/2 cup sour cream  
1/4 cup chopped fresh Italian parsley  
3 tablespoons chopped fresh tarragon  
1 tablespoon chopped fresh basil  
1/2 cup olive oil  
30 cooked large American shrimp, peeled, tails left intact  
Heads of green and red Belgian endive, trimmed, leaves separated  
Easter Egg radishes, trimmed, with some tops still attached  
Heirloom baby carrots, peeled, trimmed, with some tops still attached  
Persian or Japanese cucumbers, cut into 3x1/2-inch spears  
Sugar snap peas, trimmed  
Red, yellow, and orange bell peppers, cut into 3x1/2-inch strips

### preparation

Combine lemon juice, anchovies, shallot, vinegar, and garlic in processor. Blend until shallot and garlic are finely chopped. Add avocado, sour cream, parsley, tarragon, and basil; blend until almost smooth. With machine running, add olive oil through feed tube in thin stream. Transfer dip to small bowl. Season to taste with salt and pepper. **DO AHEAD:** *Can be made 1 day ahead.* Cover and chill.

Place bowl of dip on large platter. Surround with shrimp and vegetables.