

GREEN GODDESS DRESSING # 1

INGREDIENTS

- 3 Anchovy filets (soaked in cold water for 5 minutes) (dried) (coarsely chopped)
- 3/4 C Smart Beat mayonaise (non-fat)
- 1/4 C Sour cream (non-fat)
- 2 T Chives (fresh) (sliced thin)
- 2 T Parsley (fresh) (flat-leaf) (minced)
- 1 1/2 t Tarragon leaves (fresh) (minced)
- 3/4 t Basil (fresh) (finely chopped)
- 1 T Shallots (minced)
- 1 T Lemon juice (fresh squeezed)
- 1/4 t Kosher salt & possibly more
- Black Pepper



DIRECTIONS

- 1 Add all ingredients except the salt & pepper to a blender & puree to make a smooth dressing
- 2 Season to taste with salt & pepper
- 3 If you don't use immediate, store the dressing covered in the refrigerator for up to to 2 days

GREEN GODDESS DRESSING # 2

INGREDIENTS

- 1 Scallion (green onion) (chopped fine)
- 1 bunch Chives (chopped fine)
- 1/2 C Parsley leaves (chopped fine)
- 1 clove Garlic (minced)
- 2 t Anchovy paste
- 2 t Tarragon (dried) **OR** 2 T tarragon (fresh) (minced)
- 2 t Dijon mustard
- 1/4 C White wine vinegar **OR** Tarragon vinegar (Heinz vinegars are kosher)
- 2 1/2 C Smart Beat mayonaise (non-fat)
- 1/2 C Sour cream (non-fat)



DIRECTIONS

Whisk together all ingredients - makes 1 quart
Chill for at least 2 hours so flavors will blend.



NOTE

If you want to make your own Anchovie paste go KosherWoman.com & view the cooking substitutes

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