

Green Goddess Dressing

*from **In Our Grandmothers' Kitchens**; inspired by **Strictly Vintage Hollywood***

Ingredients:

1 clove garlic
4 anchovy fillets
1 scallion, chopped
1 generous tablespoon chopped parsley
1 generous tablespoon chopped chives
1 generous tablespoon tarragon or basil
the juice of 1 lemon
2 cups of mayonnaise (homemade is best, but commercial—even low fat—is fine; just avoid fat free)
salt and pepper to taste

Instructions:

Place the garlic and anchovy fillets in the bowl of a food processor and pulse until minced. Add the herbs and lemon juice, and process again; then add the mayonnaise, salt, and pepper, and process again until smooth.

Taste for seasoning and adjust seasonings accordingly.

Serve over a split romaine heart. (Actually, I just shredded some romaine, which worked beautifully.) Garnish with a sprig of fresh basil or tarragon if you wish.

Makes about 2 cups of dressing.