

Green Goddess Dressing

original recipe from Salt Fat Acid Heat by Samin Nosrat

Ingredients

- 3 salt-packed anchovies (or 6 fillets), soaked and filleted
- 1 ripe medium avocado, halved and pitted
- 1 garlic clove, sliced
- 4 teaspoons red wine vinegar
- 2 tablespoons plus 2 teaspoons lemon juice
- 2 tablespoons finely chopped parsley
- 2 tablespoons finely chopped cilantro
- 1 tablespoons finely chopped chives
- 1 tablespoon finely chopped chervil
- 1 teaspoon finely chopped tarragon
- 1/2 cup infused mayonnaise (or a blend of infused and regular mayo)
- salt

Instructions

- Coarsely chop the anchovies and then pound them into a fine paste in a mortar and pestle. The more you break them down, the better the dressing will be.
- Place the anchovies, avocado, garlic, vinegar, lemon juice, herbs, and mayonnaise in a blender or food processor with a generous pinch of salt and blend until creamy, thick and smooth.
- Taste and adjust salt and acid as needed.
- Leave the Green Goddess thick to use as a dip or thin with water to desired consistency for a salad dressing.
- Refrigerate leftovers, covered, for up to 3 days.

Notes

Ideal for romaine and Little Gem lettuce, beets, cucumbers, Belgian endive, for serving with grilled fish or roast chicken, dipping crudités, and for avocado salad.