

Green Goddess Dressing

Chef Jason K. Morse, C.E.C., 5280 Culinary, LLC

1 1/2 Cup Mayonnaise
1 1/2 Cup Sour Cream
1 Cup Buttermilk
2 Tbsp. Champagne Vinegar or Apple Cider Vinegar
4 Tbsp. Fresh Lemon Juice
1 1/2 Tsp. Fresh Garlic, minced
2 Tbsp. Italian Parsley, chopped
4 Tbsp. Green Onion, chopped
1 Tsp. Dried Tarragon
1 Tsp. Dried Herbs de Provence
1 Tsp. Dried Dill
To Taste Fresh Black Ground Pepper
To Taste Kosher Salt

Place all ingredients into a large blender and pulse. Once mixed, start to blend. Blend for two minutes. Test the flavor and adjust salt and pepper as needed.