

Green Goddess Dressing – Comfort du Jour

Green goddess is a throwback food, originally created in the early 1920s at a San Francisco restaurant, and at that time the dressing included mayonnaise, chives, scallions, parsley, garlic, anchovies and tarragon vinegar. By the late '40s, *The New York Times* published a recipe for it, and it hit the grocery shelves in bottled form about 1973.

Like any other recipe, green goddess can be switched up to match your flavor (and consistency) preferences. If you want to use it as a dip, ease up on the buttermilk and add more mayo. Hate basil? Leave it out and use extra parsley. If you are gaga for garlic, double it—or roast it for milder flavor. I went rogue a little bit and added a small handful of baby spinach leaves to this version (hey, they're green), and I love a recipe that is so flexible. The flavor of this dressing seems to me a mash-up of ranch and Caesar, but with a bounty of freshness to punch up the flavor.

INGREDIENTS

1/4 cup thick cultured buttermilk
Small handful of fresh basil leaves
Small handful of curly or flat parsley leaves
Several stems of fresh chives
2 scallions (white and green parts), trimmed
2 cloves fresh garlic
4 to 6 fillets of anchovy, to taste* (see notes)
2 tsp. prepared Dijon mustard
Juice of 1/2 fresh lemon
Kosher salt and freshly ground pepper to taste
1/2 cup mayonnaise
1/4 cup whole milk Greek yogurt
Small handful fresh baby spinach leaves (optional)
1 to 2 Tbsp. extra virgin olive oil

*NOTES

Remember that anchovies are fairly salty on their own, and you may or may not want additional salt in the mix. If you prefer to omit the anchovies, consider substituting a teaspoon of Worcestershire sauce to add a similar punch.

INSTRUCTIONS

1. In the small insert bowl of a food processor, combine herbs, scallions, Dijon, salt and pepper, anchovies and lemon juice. Pulse several times to chop herbs into somewhat uniform mixture.
2. Add mayonnaise and Greek yogurt and pulse about 8 times. Give it a taste and adjust seasonings or ingredients as desired, pulsing to incorporate additions.
3. Turn processor on steady and slowly drizzle olive oil into the dressing. Transfer dressing to a bowl and chill several hours or overnight.