

# Basil Green Goddess Dressing



## INGREDIENTS

- 1 cup good mayonnaise ★
- 1 cup chopped scallions, white and green parts (6 to 7 scallions)
- 1 cup chopped fresh basil leaves
- ¼ cup freshly squeezed lemon juice (2 lemons)
- 2 teaspoons chopped garlic (2 cloves)
- 2 teaspoons anchovy paste
- 1 ½ teaspoons Kosher salt (¾ teaspoon table salt)
- 1 teaspoon freshly ground black pepper
- 1 cup sour cream ★  
water

## DIRECTIONS

Place the mayonnaise, scallions, basil, lemon juice, garlic, anchovy paste, salt and pepper in a blender or food processor. Blend until smooth. Add the sour cream (or yogurt) and process until just blended. If not using immediately, refrigerate the dressing until ready to serve.

*Optional: thin with water until you reach desired consistency.*

## ★ J.NOELLE NOTES

My favorite store-bought mayonnaise is Hellmann's Light (also called Best Foods on the West Coast). I can't taste a huge difference between the light and the regular, so I opt to save a few fat calories where I can.

You could try substituting 1 cup plain yogurt in place of the sour cream for an even lighter version.