

Green Goddess Sauce

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*1/3 cup mayonnaise
1/4 cup fresh chives, finely
chopped
1/4 cup fresh parsley, finely
chopped
2 tablespoons fresh
tarragon, chopped
1 tablespoon capers,
drained
1 anchovy fillet
1 clove garlic, minced
5 teaspoons fresh lemon
juice
pinch Kosher salt
pinch freshly ground pepper
1/3 cup sour cream*

In a small food processor, combine the mayonnaise, chives, parsley, tarragon, capers, anchovy, garlic, lemon juice, salt and pepper. Puree' until bright green and smooth.

Transfer to a small bowl. Stir in the sour cream. Season with salt and pepper. Thin with water, if needed.

Refrigerate until ready to use.

Per Serving (excluding unknown items): 715 Calories; 78g Fat (92.7% calories from fat); 6g Protein; 8g Carbohydrate; 1g Dietary Fiber; 63mg Cholesterol; 687mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 8 1/2 Fat; 0 Other Carbohydrates.