

## **Creamy Lemon Dressing**

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**4 teaspoons lemon peel, finely shredded**

**1/3 cup lemon juice**

**2 teaspoons Dijon mustard**

**3 cloves garlic, minced**

**1/4 teaspoon salt**

**1/4 teaspoon ground black pepper**

**1/2 cup extra-virgin olive oil**

**1/2 cup sour cream**

In a small bowl, combine the lemon peel, lemon juice, mustard, garlic, salt and pepper.

Slowly whisk in the oil until thickened.

Whisk in the sour cream.

Yield: 18 ounces

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Per Serving (excluding unknown items): 1249 Calories; 133g Fat (93.1% calories from fat); 5g Protein; 17g Carbohydrate; 2g Dietary Fiber; 51mg Cholesterol; 723mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 1/2 Non-Fat Milk; 26 1/2 Fat; 0 Other Carbohydrates.