

# GREEN GODDESS SALAD

Source: Amanda Hesser NY Times Cookbook

Prepared by Kimi Nelson, August 2016

Serves 4 to 6

1 clove garlic, minced  
1/3 cup mayonnaise  
1 tablespoon white wine vinegar  
1 tablespoon Worcestershire sauce  
2 teaspoons minced chives  
6 anchovy fillets, drained and finely chopped  
1 tablespoon oil from the anchovies  
Cracked black pepper  
1 tablespoon chopped flat-leaf parsley  
1 large head romaine lettuce, leaves separated

Place the garlic in a salad bowl, and whisk in the mayonnaise, vinegar, Worcestershire sauce, chives, anchovies, and anchovy oil. Add cracked pepper to taste. Let stand at room temperature for an hour or longer.

Just before serving, add the parsley and break the romaine leaves into the bowl. Toss until the dressing is well distributed.

***Chef's Note:** I absolutely loved this salad. It is not the traditional Green Goddess Dressing we grew up with in the 70's.*

*I pureed the anchovies in my mini food processor instead of chopping them. I left the oil in them so they would be finely ground.*

*My only complaint was that I mixed the salad earlier than I needed to – and it became a bit soggy. It should be tossed right before it is served. I would DEFINITELY make this again.*

SEE PICTURE BELOW

