



Green Goddess Vinaigrette

Jean Trebek's Reliable Recipes
insidewink.com

"A dressing that's so tasty and versatile! With all the beautiful vegetables available to us for Summer, here is my favorite vinaigrette. I love it because I can put it on everything...of course my salads, but it really is a very delicious dipping sauce for a vegetable platter too."

INGREDIENTS:

1/2 cup high quality extra virgin olive oil
2 tablespoons white wine vinegar
1/2 large lemon, juiced
2/3 cups of any assortment of fresh herbs...I like chives, parsley and tarragon) roughly chopped
2 garlic cloves, minced
2 1/2 tablespoons of agave syrup or honey
1/2 teaspoon salt

DIRECTIONS:

Place all the above ingredients into a food processor or blender. Blend until combined thoroughly, which will take about 1 minute. The vinaigrette should be creamy.

If you want a more creamy version, try adding a little Greek yogurt or sour cream... a couple of tablespoons will do.

Serve immediately or store in a glass or plastic airtight container in the fridge, it will last a week.

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