



*Green Goddess dressing is one of my favorites. Before there was ranch dressing Green Goddess ruled the west coast.*

*The dressing was created in 1923 at the Palace Hotel in San Francisco. The story goes that the chef wanted to pay tribute to actor George Arliss and his hit play, "The Green Goddess." He based the dressing on Sauce au Vert invented by a chef to Louis XIII. If an idea is good, steal it!*

Yield: 6 servings

1 1/2 pounds green beans, trimmed	1/2 teaspoon lemon juice
1/3 cup flat leaf parsley, coarsely chopped	1/2 teaspoon anchovy paste
1/4 cup mayonnaise	1/4 teaspoon kosher salt
1/4 cup sour cream	1/4 teaspoon black pepper
1 1/2 teaspoons red wine vinegar	

Blanch green beans by dropping them in boiling salted water for 2-3 minutes until slightly tender and taste no longer has a grassy edge. Stop the cooking by dropping beans in a bowl of ice water.

Puree remaining ingredients together until smooth. Taste dressing and adjust seasoning. The anchovies should be a light background note but not at all dominant.

Toss beans in dressing.



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