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# Green Goddess Dressing

*Marion Nessler - Marshall Field's Old Orchard*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

Servings: 16

**1 cup mayonnaise**

**2 cups sour cream**

**3 tablespoons green onions and stems, chopped**

**1 clove garlic, minced**

**4 tablespoons red wine vinegar**

**2 tablespoons lemon juice**

**1/3 cup chopped parsley**

**1 teaspoon salt**

**1/4 teaspoon black pepper**

On the day before serving, in a mixing bowl, add the mayonnaise, sour cream, green onions, garlic, vinegar, lemon juice, parsley, salt and black pepper. Cover.

Refrigerate.

(This dressing can be kept in cold storage for two weeks or more.)

Yield: 3 cups

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 162 Calories; 18g Fat (93.2% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 18mg Cholesterol; 228mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.*