**Green Goddess Dressing**

|  |
| --- |
| http://www.oprah.com/img/spacer.gif |

**Servings: Makes 3 1/2 cups**

Ingredients

* 2 clove garlic
* 2 large ripe Hass avocado , halved, pitted, and peeled
* 4 tablespoons cider vinegar or fresh lemon juice
* 4 tablespoons peeled, seeded, and grated cucumber
* 4 tablespoons chopped scallion
* 2 tablespoon chopped fresh parsley
* 2 tablespoon chopped fresh tarragon
* 1.5 teaspoon salt
* .5 teaspoon freshly ground black pepper

Directions

In a food processor with metal blade attached, mince garlic. Add avocado and vinegar; process until fairly smooth. With motor running, drizzle in 2/3 cup water. Scrape into a bowl and stir in cucumber, scallion, parsley, tarragon, salt and pepper. Cover surface of dressing with plastic wrap to prevent browning; refrigerate until serving, up to 1 week. Stir before using.