



## Green Goddess Dip

### Ingredients:

3 Tbs. Fresh lemon juice  
1 tsp. Worcestershire sauce  
1 Tbs. White wine vinegar  
1 Garlic clove, minced  
1 Ripe Avocado, seeded and removed from shell  
½ C. Sour cream  
¼ C. Flat leaf parsley  
½ C. Basil leaves  
3 T. Fresh tarragon leaves  
½ C. Olive oil  
Salt and pepper to taste

### Directions:

Use a food processor.  
Add all of the ingredients except the salt and pepper.  
Pulse until all ingredients are well combined. Taste and add salt and pepper to taste.  
Transfer to a container with a lid and refrigerate for a minimum of one hour to let the flavors develop.