

The Grossy Goddess Dressing



What You'll Need:

- 1 cup (1.5 oz container) fresh Bowery basil
- ½ cup fresh Bowery parsley
- ½ cup fresh mint
- 2 cloves garlic, peeled
- 3 whole anchovies
- ¾ cup sour cream
- ¾ cup mayonnaise
- 2 tablespoons lemon juice
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- ½ teaspoon red pepper flakes

What You'll Do:

1. Combine all ingredients in a food processor and blend until smooth and well combined. Adjust flavors to taste. Chill for up to 5 days.
2. Use your Grossy Goddess dressing as a salad dressing on your favorite salad. I love a salad with a nice crisp green that holds up to the dressing, like the Bowery Crispy Leaf Lettuce. You can also use the Grossy Goddess as a dip for all your favorite veggies, a spread for sandwiches, or a condiment on just about anything!

Here are the ingredients for my favorite salad to pair with the Grossy Goddess dressing. There are so many directions to take this, so feel free to make it your own: Bowery Crispy Leaf Lettuce, blanched and chilled asparagus, cucumbers, chickpeas, beets, peppadew peppers, black olives, marinated artichokes, cherry tomatoes, burrata cheese.