

Bibb Salad with Basil Green Goddess Dressing

Here's a delicious recipe that helps use some of the abundant basil in your garden. You and your family and friends will love this cool dish on a hot summer day.

Ingredients

- 1 cup mayonnaise
- 1 cup chopped scallions, white and green parts (6 to 7 scallions)
- 1 cup chopped fresh basil leaves
- 1/4 cup freshly squeezed lemon juice (2 lemons)
- 2 teaspoons chopped garlic (2 cloves)
- 2 teaspoons anchovy paste
- 1 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 cup sour cream
- 3 heads Bibb lettuce
- 2 to 3 tomatoes

Directions

Place the mayonnaise, scallions, basil, lemon juice, garlic, anchovy paste, salt and pepper in a blender and blend until smooth. Add the sour cream and process just until blended. (If not using immediately, refrigerate the dressing until ready to serve.)

Cut each head of lettuce into quarters, remove some of the cores, and arrange on 6 salad plates. Cut the tomatoes into wedges and add to the plates. Pour on the dressing and serve.