

## Fresh Herb Salad Dressing

### Ingredients:

- ½ cup vegan or regular mayonnaise
- ½ cup Mexican agria sour cream (Cacique brand recommended)
- ½ cup good quality buttermilk
- 4-6 parsley sprigs, finely chopped (or 1.5 tsp dried)
- 4-6 sprigs fresh dill, finely chopped (or 1.5 tsp dried)
- 4-6 fresh chives, finely chopped (optional)
- 5 garlic cloves crushed using a garlic press or finely minced (or 3 tsp garlic paste)
- Juice of 1 lemon
- Zest of 1 lemon (optional, use if available)
- 2 tsp Dijon mustard
- 2 tsp granular kosher salt
- 2 tsp fresh cracked black pepper
- 1 chipotle chile, finely chopped until like paste.

### Instructions:

1. **Prepare the Herbs and Garlic:** Finely chop the parsley, dill, and chives if using fresh herbs. Mince the garlic cloves or measure the garlic paste.
2. **Zest and Juice the Lemon:** If using lemon zest, carefully zest the lemon with a microplane or fine grater. Then, cut the lemon in half and juice it, removing any seeds.
3. **Combine the Wet Ingredients:** In a medium mixing bowl, whisk together the mayonnaise, Mexican agria sour cream, and buttermilk until smooth.
4. **Add the Herbs, Seasonings, and Chipotle:** Stir in the chopped parsley, dill, chives (if using), minced garlic (or garlic paste), lemon juice, lemon zest (if using), and the chipotle chile.
5. **Season:** Add the Dijon mustard, kosher salt, and fresh cracked black pepper. Whisk until all the ingredients are well combined.
6. **Adjust to Taste:** Taste the dressing and adjust the seasoning if necessary. If it's too thick, you can thin it with a little more buttermilk or lemon juice. If it's too tangy, adjust by adding a bit more mayonnaise.
7. **Use an Immersion Blender:** To achieve a smoother texture, use an immersion blender to puree some of the dressing until it reaches your desired consistency.

8. **Chill Before Serving:** For the best flavor, cover and refrigerate the dressing for at least an hour before serving. This allows the flavors to meld and intensify.
9. **Serve:** Use the dressing over your favorite salad, as a dip for vegetables, or as a spread for sandwiches and wraps.
10. **Storage:** Store the Fresh Herb Salad Dressing in an airtight container in the refrigerator for up to a week. If it thickens upon refrigeration, you can thin it with a little bit of buttermilk or water.

Enjoy your flavorful and homemade Fresh Herb Salad Dressing!