

Spring/Summer Herb Dressing

Recipe from Ellie & Wyndellen's Kitchen

Ingredients:

6-8 stems of parsley
2-3 stems of tarragon, dill and mint
½ lemon, juiced
1/4 – 1/3 cup olive oil
1 small garlic clove, crushed
Pinch of salt

Directions:

1. Wash and shake dry the herbs. Remove leaves from stems.
2. Roll leaves into a ball, hold firmly and chop finely or coarsely, it's up to you, should make about a cup after chopped.
3. Place in a small container, toss with lemon juice, this will help them to not turn brown and then add olive oil, garlic and salt, oil should just cover the herbs.
4. Add the herbs at the very end of preparing a dish to keep the concentrated goodness alive.
5. Herb mixture can be covered with a lid and stored in the refrigerator for several days.
6. Note - Different methods of chopping will affect how distinctly individual flavors of the herbs will stand out: coarse chopping will keep more of the unique flavors, fine chopping will start to blend the flavors and using a food processor will blend the flavors past individual recognition and it becomes closer to a creamy dressing.



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