

HECO's Exotic Green Goddess Dressing

1/2 medium-ripe avocado
3 tablespoons white wine vinegar
1 garlic clove
2 filets oil-packed anchovies
1/4 teaspoon sugar
2 teaspoons calamansi juice
3/4 cup olive oil
1/4 cup heavy cream
3 tablespoons chopped fresh cilantro
2 tablespoons chopped fresh tarragon
2 tablespoons chopped fresh Thai basil
1 tablespoon chopped Maui onion
Salt and pepper



Place avocado, vinegar, garlic clove, anchovies, sugar, and calamansi juice in a blender; puree. While the motor is running, add the olive oil, pouring in a steady stream. Then pour in the heavy cream. Move the mixture to a large jar, and add the chopped herbs and onion. Add salt and pepper to taste, and cover. Store in refrigerator for 3 hours. Let stand at room temperature for 10 minutes before serving. Recipe makes 2 cups.

Hawaiian Electric Company. "Exotic Green Goddess Dressing." *Ho'oku'i Newsletter*, October 2012.



Notes (30-May-2023):

- I used 2 teaspoons of dried tarragon since I couldn't find fresh tarragon. (The general rule for substituting dried herbs for fresh is to use 1/3 the amount of dried herbs for the chopped fresh herbs called for in a recipe.)
- I ended up pureeing the herbs and onion in the blender for a less chunky dressing.
- In my opinion, this dressing is sharper and tangier than most green goddess dressings. Pairs well with proteins such as chicken and fish.

