

BASIL BUTTERMILK DRESSING

MAKES ABOUT 1 CUP (SERVES 4 TO 6)

Active time: 5 min Start to finish: 1 hr

This tangy dressing really livens up a plate of crisp salad greens. It's also great on a baked potato or as a dip.

- 1 small garlic clove**
Rounded $\frac{1}{4}$ teaspoon salt
- $\frac{2}{3}$ cup well-shaken buttermilk**
- $\frac{1}{3}$ cup mayonnaise**
- 2 tablespoons finely chopped fresh basil**

- Mince garlic and mash to a paste with salt using a large heavy knife.
- Whisk together buttermilk, mayonnaise, basil, and garlic paste in a small bowl. Chill, covered, 1 hour to allow flavors to develop. 🥗