

# Buttermilk Herb Dressing

1½ cups sour cream

1 cup buttermilk

½ cup Hellmann's mayonnaise

½ cup grated Asiago or Parmesan cheese

2 tablespoons chopped fresh basil

2 tablespoons chopped fresh chives

4 teaspoons finely chopped fresh parsley

4 teaspoons cider vinegar

2 teaspoons sugar

2 teaspoons minced garlic

2 teaspoons Worcestershire sauce

1 healthy pinch of salt

1 healthy pinch of freshly ground white pepper.

Combine all ingredients in a bowl and mix well. Chill overnight to allow flavors to develop.

**Yield:** About 3 cups.