

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.