

Little Gem Salad with Herbed Green Goddess

Creamy, herbaceous green goddess dressing makes just about anything better in our book. Here we use it to coat our favorite lettuces, crunchy-sweet Little Gems, and plenty of paper-thin spicy radish slices. This is a great salad to serve alongside a tray of just-made sandwiches or an array of pizzas. The dressing can also double as a dip for crudités.

MAKES 4-6 SERVINGS

For the dressing

1 cup mayonnaise, homemade (page 210) or store-bought

½ cup sour cream

1 clove garlic, minced

4 anchovy fillets in olive oil, minced

½ cup loosely packed finely chopped fresh chives

⅓ cup loosely packed finely chopped fresh flat-leaf parsley

3 tablespoons finely chopped fresh tarragon

1 tablespoon fresh lemon juice

1 tablespoon white wine vinegar or champagne vinegar

½ teaspoon kosher salt

¼ teaspoon freshly ground pepper

4–6 heads Little Gem lettuce, or more if very small, halved lengthwise

8 radishes, red or white tipped, trimmed and thinly sliced crosswise

To make the dressing, in a blender, combine all the ingredients and blend on medium-high speed until well mixed.

Arrange the Little Gems on a serving platter or divide evenly among salad plates. Sprinkle with the radish slices, drizzle with some of the dressing, season with salt and pepper if desired, and serve. Pass the remaining dressing alongside.

