



## Mixed Green Salad with Creamy Garlic Dressing

Recipe by Stephen Pavy

Serves: 12

Serve with Freestone Vineyards "Fogdog" Chardonnay

- 8 qts. Mixed salad greens (visit your local farmer's market for the freshest seasonal greens)
- ½ cup Extra virgin olive oil
- ¼ cup Sour cream
- 2 Tbsp. White wine vinegar
- 2 Tbsp. Freshly squeezed lemon juice
- 4 tsp. Dijon style prepared mustard
- 2 Small garlic cloves, minced
- ½ tsp. Salt
- ¼ tsp. Freshly ground black pepper

Place all ingredients in a hand blender and blend until emulsified (alternately, you can mash the garlic and salt together in a mortar and pestle until garlic is pasty, then whisk in other ingredients).

To keep greens fresh, toss only ½ of the greens with ½ cup of the dressing just when first guests arrive. As salad bowl empties, add some or all of remaining greens and toss with ¼ cup dressing for each two quarts of greens.