

FRESH FROM THE GARDEN TASTINGS

Spring Salad with Buttermilk Dressing



Ingredients

2 Tablespoons sherry vinegar
2 garlic cloves, grated
2 Tablespoons honey
1 teaspoon freshly ground black pepper
1 Tablespoon fresh thyme
1 cup full-fat buttermilk, well-shaken
½ cup sour cream
1/3 cup extra-virgin olive oil
¼ teaspoon kosher salt

Instructions

In a medium bowl, whisk together the vinegar, garlic, honey, black pepper, and thyme until well combined. While whisking, slowly stream in the buttermilk, then the sour cream, and then the olive oil, whisking until emulsified and smooth. Season with salt.