

## **WATERCRESS DILL SAUCE**

**SOURCE: A TASTE OF THE GREAT NORTHWEST**

### **INGREDIENTS:**

1/2 C watercress leaves  
1/4 C scallions, sliced  
1/4 C fresh dill, chopped  
1 clove garlic, minced  
3 anchovy fillets, chopped  
1 C mayo  
1 TBS lemon juice  
1/2 tsp salt  
1/4 tsp black pepper  
2 TBS oil  
1/2 C sour cream

### **DIRECTIONS:**

Blend all ingredients, except sour cream, till smooth - fold mixture into sour cream - refrigerate till ready to serve atop cooked salmon.