Cafe Rio Style Creamy Tomatillo Salad Dressing A Bountiful Kitchen

2 cups mayonnaise (not light)

2 cups sour cream

1/2 bunch fresh cilantro, washed, stems removed

3 tomatillos, quartered (remove outer paper-like skin)

2 stems green onion, green parts

1 garlic clove

1 jalapeno, seeded

3 tablespoons fresh lime juice (about 2 limes)

salt to taste, about 1 teaspoon

Place all ingredients in a blender or use a hand immersion blender and blend until smooth.

Store in refrigerator.

Yield, about 20 servings.

Keeps in fridge for about 10 days.