

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.