



The History of the Green Goddess Dressing

The Green Goddess Dressing was created at the Palace Hotel in 1923 by Executive Chef Phillip Roemer. Chef Roemer created the dressing for a banquet held at the Palace. The event was honoring actor George Arliss who was the lead in William Archer's hit play "The Green Goddess".

The original Palace recipe:

Ingredients:

- 1 cup { [HYPERLINK "http://www.culinarycafe.com/Sauces-Marinades/Traditional_Mayonnaise.html"](http://www.culinarycafe.com/Sauces-Marinades/Traditional_Mayonnaise.html) }
- 1/2 cup sour cream
- 1/4 cup snipped fresh chives or minced scallions
- 1/4 cup minced fresh parsley
- 1 tablespoon fresh lemon juice
- 1 tablespoon white wine vinegar
- 3 anchovy fillets, rinsed, patted dry, and minced
- salt and freshly ground pepper to taste

Stir all the ingredients together in a small bowl until well blended. Taste and adjust the seasonings. Use immediately or cover and refrigerate.

Since the dressing was created, the Green Goddess Salad became a permanent menu item at the historic Palace Hotel. In the early years, when there was limited access to fresh produce, the dressing was served with shredded iceberg lettuce, canned vegetables and a choice of chicken, shrimp or crab.

Over the years the salad has evolved. Today, the salad is referred to as The Garden Court Crab Salad and features farm fresh mixed baby greens, fresh locally grown California vegetables and a generous portion of

dungeness crab meat. The salad is offered with a choice of dressings, one of which is, of course, the famous Green Goddess.