

FRESH DILL DIP/DRESSING

From veggietable.allinfo-about.com

NL#3-7/6/02

1/2 cup plain yogurt
1/2 cup mayonnaise
1/2 cup dill, finely minced
1 clove garlic
1/2 tsp freshly ground black pepper
milk or cream

1. Mix the yogurt and mayonnaise together in a bowl.
2. Finely mince the garlic and dill and stir into the yogurt mixture.
3. Check the consistency. If it is too thick, add some milk or cream.
4. Place in a bowl and sprinkle with black pepper.

Serve with fresh vegetables or snacks.

This dip gets better after a day or two in the refrigerator. It is strong but lovely.

You can also thin this dip and use it as a salad dressing.