



LEMON-DILL DIP

INGREDIENTS

Makes 4-6 servings

- 1 cup sour cream
- 3/4 cup mayonnaise
- 1 tsp. fresh lemon juice
- 1 tsp. lemon zest
- 3 Tbsp. finely chopped fresh dill, plus a little more for garnish
- 2 tsp. minced onion
- 1 tsp. garlic powder
- 1/2 tsp. salt
- Dash of pepper

PREP TIME

15 minutes

BAKE TIME

none

INSTRUCTIONS

- 1 In medium-size bowl, mix together the sour cream, mayonnaise, and lemon juice.
- 2 Next, add in the lemon zest, fresh dill, minced onion, garlic powder, salt, and pepper.
- 3 Cover and refrigerate for 1 to 2 hours before serving.
- 4 When ready to serve, garnish the top of the dip with a sprinkle of

chopped fresh dill, if desired.

- 5 Serve dip with raw veggies, crackers, pretzels, and/or chips.

Note: A variety of fresh, raw veggies go well with this dip, like baby carrots, cucumbers, bell peppers, and broccoli.