

Feta & Mint Dip with Crudités

MAKES ABOUT 1¼ CUPS



★ J. NOELLE NOTES

definition

Cru·di·tés: raw vegetables cut up and served as an hors d'oeuvre, usually with a dip or with sauces

(source: yourdictionary.com)

INGREDIENTS

- 1 cup plain whole-milk yogurt
- ½ cup mayonnaise
- 2 ½ ounces feta cheese, crumbled (about ½ cup)
- ¼ cup chopped fresh mint leaves
- 2 medium scallions, roughly chopped
- 2 teaspoons lemon juice from 1 lemon

FIRST

Line a strainer with a paper towel or cheesecloth and drain the yogurt for 8 to 24 hours in the refrigerator; discard liquid in bowl.

Alternatively, you can use Greek-style yogurt which is thicker and does not need to be drained ahead of time.

COMBINE

Process all ingredients in food processor until smooth and creamy, about 30 seconds. Transfer dip to serving bowl, cover with plastic wrap, and refrigerate until flavors are blended, at least 1 hour. Serve cold with crudités. ★ (Can be refrigerated in airtight container for up to 2 days.)