

July 2014

July is upon us with a vengeance! As we gather from the garden, farm market or supermarket, be sure to pick up extra fresh vegetables for using with this tasty dip.

With a couple of cool salads, your trusty Bar-B-que and a plate of fresh veggies with this dip you will be all set for the HOT Summer days ahead.

This is one of those great dishes that can be made up in the morning and left to chill for your picnics and parties..... Give it a try and ENJOY!



Dill Dip for Vegetables: ***Or Salad dressing***

Makes 4 cups

2 Cups Sour Cream
2 Cups Mayonnaise
1 1/2 tsp. dried Dill weed
1 1/2 tsp. Beau Monde Seasoning*
2 tsp. dried mustard powder

1 1/2 Tbsp. dried onion flakes, crushed
1 tsp. garlic powder
2 Tbsp. white vinegar
1 tsp. celery seed

- Stir all together well – cover and refrigerate 2 hrs. or overnight.
- Keeps 4-5 days in refrigerator.

Serve with:

- Assorted fresh vegetables, washed and cut into bite size pieces

OPTIONAL USE: Potato Salad Dressing

- Can also be used as a dressing for Potato Salad.
- 2-3 pounds Red Bliss potatoes, wash, cut into quarters** and place into a pot. Cover with water and bring to a boil. Reduce heat and cook until tender, about 10 min.
- Remove from heat, drain off water; spread potatoes on a large platter or tray and cool for 15-30 min.
- Cut cooled potatoes into smaller chunks or slice (1/4" slices) with a SHARP knife.
- Place in a med-large serving bowl, spoon Dill Dressing over – use about 1/2 C. and stir together gently. Add more dressing 1 Tbsp. at a time, if needed.
- Refrigerate 2-3 hrs. or overnight before serving. Serves 4-6 generous portions.

* Available in the Spice aisle of larger supermarkets

** Don't be tempted to cut potatoes smaller to cook – they tend to fall apart and by the time you mix with the dressing you have 'mashed potato salad' – which is good too, but not what we are going for here!