

Vegetable Medley with Dill Dip



PREPARATION TIME
20 minutes



COOKING TIME
none



PERFECT PARTNER
assorted crackers



**MONEY.
Cook's
SAVER.**

If fresh snow peas are too pricey, consider substituting sugar snap peas, julienned green bell peppers or broccoli florets. Each will provide a beautiful green color and a wonderful taste, too.

SHOPPING LIST

- sour cream • lemon • carrots
- fresh dill • cauliflower
- snow peas • green beans

ON HAND

- mayonnaise • salt • pepper

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INGREDIENTS

- 1 head cauliflower
- 2 ounces fresh snow peas
- 4 ounces fresh green beans
- 2 large carrots

DILL DIP:

- 1 cup sour cream
- 1 cup mayonnaise
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup finely minced fresh dill or 3 tablespoons dried dill

SERVES **6**

COOK'N Xpress

• A quick and easy way to cook the vegetables in step 3 is to lower or raise them in and out of the boiling water with a small strainer.

Make Ahead

Make the dip 1 day ahead. Refrigerate in an airtight container until ready to serve.

VARIATION

For a refreshing summer appetizer, add a minced cucumber to the sour cream mixture.

1 For dip, combine sour cream, mayonnaise, lemon juice, salt, pepper and dill in a small bowl. Cover; refrigerate.



2 Trim cauliflower into bite-size florets. Fill a medium saucepan halfway with water.



3 Bring water to a boil; add snow peas. Cook for 1 minute; remove and place in a bowl of cold water. Repeat with green beans. Drain snow peas and green beans.



4 Peel carrots. Cut into small sticks. Arrange vegetables on a serving platter. Serve dip alongside.

