DILL SAUCE

Last Modified: 08/10/2014

F   EASY

PREP: 15 Min
COOK: N/A

SAUCE

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Cup	Mayonnaise (Hellmann's)	
1/3	Cup	Sour Cream (Breakstone)	
		PLUS	
1/2	Cup	Plain Yogurt (Stoneyfield)	
		SUBSTITUTE FOR THE ABOVE TWO	
3/4	Cup	Plain Greek Yogurt (Fage)	
2	Tbsp	Cream Cheese (Philadelphia)	Softened
1/2	Cup	Green Onions (Greens & Whites)	Chopped
1/2	Cup	Fresh Dill Weed Leaves	Minced
1/4	Cup	Fresh Italian Parsley Leaves	Minced
1	Medium	Lemon	Zested
		SAME	
2	Tbsp	Lemon	Juiced
1	Cup	Seedless Cucumber	Shredded
2	Tsp	Kosher Salt	
1	Tsp	Fresh Coarse Ground Pepper	

	PREPARATION
FACTOID	This is a straight, simple Creamy Dill Sauce, It is FANTASTIC served with either hot or room temperature Salmon, or nearly any other oily type of Seafood.
TOOLS	1) Food Processor OR Blender 2) Box Grater 3) Small Fancy Serving Bowl
OPTION	If you like a thicker Sauce, place the Yogurt in a fine wire strainer over a small mixing bowl. Seal it with plastic wrap and refrigerate it for at least 1 hour before mixing.
PREP	**DISH** 1) Chop the Green Onions and set them aside. 2) Mince the Dill Weed Leaves and add them on top of the Onions. 3) Mince the Parsley Leaves and add them on top of the Onions.
PREP	Split the Cucumber in half lengthwise. Using The point of a teaspoon, scrape out any seeds. Using the coarse side of a box grater, Shred the Cucumber and set it aside on paper towels to drain.
1	Meanwhile, place the Sour Cream and plain Yogurt or Greek Yogurt, Mayonnaise, Cream Cheese, Green Onions, Dill, Parsley, Lemon Zest, Lemon Juice, Salt and Pepper in a food processor. Pulse it for 6 seconds, until well mixed.
2	Add in the Cucumber Shreds and pulse it for another 3 seconds, until chunkily combined. Pour the mixture into a container, seal it tightly with plastic wrap and refrigerate it for a minimum of 3 hours to allow the flavors to develop.
SERVE	Stir to mix well and spoon it into a pretty container just prior to serving.

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